



Lunch Items

Meat & Cheese Boards

15

All boards are served with:
Truffle Salami, Prosciutto, Spanish Chorizo, Jam & Dijon Mustard, Crostini

Choose Three Specialty Cheeses:

Gouda Truffle
French Brie
Aged White Cheddar

Grana Padano Parmesan
Humboldt Fog Chevre
Stilton Blue

Soups & Salads:

Soup du Jour 6

French Onion Soup 8

Caramelized Onions, Beef Broth, Swiss Cheese, Crostini

Farmer's Seasonal 8

Mixed Greens, Seasonal Fruit, Balsamic Dressing, Candied Walnuts, Goat Cheese

Classic Caesar 9

Romaine, Pecorino, Croutons

Chicken 5 Salmon 9

Shrimp 3ea Steak 7

Shared Items:

Chicken & Artichoke Flatbread 11

House Pesto Sauce, White Cheddar Cheese

Veggie Cheese Flatbread 10

Roasted Tomatoes, Seasonal Mushrooms, Mixed Cheese

Fish Tacos 11

Pollock, Cabbage, Tomato, Cilantro, Capers, Chipotle Aioli

Tenderloin Sliders 12

Bourbon-Dijon Beef, Caramelized Onions, Jack Cheese, Tender Greens, Housemade Brioche Buns

Entrees:

Bourbon Steak & Onion Rings 19

7oz Certified Angus Beef Flank Steak, Asparagus, Bourbon-Dijon

Linguini & Meatballs 12

Marinara, Parmesan, Garlic Bread

Between Bread:

Choice of Spring Mix Salad or Shoestring Fries
Truffle Fries 2

Spicy Chicken & Fried Pickles 13

Lettuce, Tomato, Onions, Provolone

Chicken Pesto Panini 12

Artichoke, Roasted Tomatoes, Arugula, White Cheddar, Pesto

Reuben 12

Corned Beef, Sauerkraut, Swiss, & Thousand Island Dressing on Rye

B.L.T.A 11

Bacon, Lettuce, Tomato, Avocado, on Sourdough

Turkey Brie Panini 12

Turkey, Brie, Bacon, Sun Dried Tomatoes, Baby Arugula & Honey

The Grand Burger 15

8oz Certified Angus Beef, Jack Cheese, Butter Lettuce, Roasted Tomato, Cajun Aioli, Housemade Brioche Bun

Bacon 3 Fried Egg 2

Avocado 2 Caramelized Onions 2

Split Charge = \$2.50

~No separate Checks for Parties of 6 or more~