



Lunch Menu

\$12.00

Includes soup or salad, and sandwich or entree

Soups & Salads

\$4.00

Roasted Beet

oranges, garroxta, sherry-tarragon vinaigrette

Mezzi Rigatoni Pasta

mushrooms, fontina, peppers, fennel ranch dressing

White Bean and Spicy Salami

smoky bell peppers, chipotle-lime vinaigrette

Potato and Smoked Duck

roasted shallots, whole grain mustard vinaigrette

Greens and Veggies

*baby lettuce, radish, carrots, tomatoes, cucumbers
balsamic vinaigrette*

Daily Soup Selections

Cold Sandwiches

\$9.00

Caprese Sandwich on Focaccia

*heirloom tomatoes, house made mozzarella, balsamic aioli,
basil, mixed greens*

Local Roast Beef

*fontina cheese, blood orange mayo, roasted fennel, arugula
on a flour-dusted bun*

Truffled Chicken Salad

charred romaine lettuce, flour bun, cracklings for crunch

House Cured Salami & Sharp Provolone

*Finolcion salami, spicy sopressata, mortadella, veal genoa,
romaine, onion and roast garlic slaw, olive oil balsamic
vinegar and oregano on a seeded semolina baguette*

Hot Sandwiches

\$9.00

Veal Pastrami and Swiss
ciabatta bread, purple coleslaw

Grilled Comte Cheese with Apple Smoked Bacon
sourdough, tomato and sweet garlic relish

Pressed Pork Sandwich
pickle relish, mojo mayo, semolina bread

Local Beef Mini Burgers on Salt and Pepper Buns
*ground chuck studded with bleu cheese, topped with
Balsamic caramelized onions and tobacco shallots*

Ahi Tuna Burger

*Seared rare and served on a sesame seed bun with
Tobiko aioli and crispy tango leaf*

Entrees

\$10.00

Omelette

*three organic eggs filled with pepper cured salmon and
cream cheese, spicy red onions straws*

Fresh Campanelle Pasta

*smoked veal shank, savoy cabbage, spinach and shiitake
mushrooms in a caramelized onion jus
topped with mascarpone cheese*

Roast Vegetable Quiche

*fresh local vegetables and goat cheese baked in a savory
pastry shell*

Entree Salad

*romaine lettuce, tomatoes, portabello mushrooms, crispy
blue cheese ravioli, balsamic vinaigrette.
Choice of steak, chicken or seared tuna.*

Sides

\$2.00 each

House Made Chips

Goat Cheese Potato "Tots"
Apple-Potato and Thyme Latke
crème fraiche

Roasted Vegetable Platter

assortment of roasted seasonal farm vegetables

Desserts \$2.50