

LUNCH MENU

RAW BAR

BLUE POINT OYSTERS (6 | 12) **GF** 13. | 24.

LITTLE NECK CLAMS (6 | 12) **GF** 11. | 20.

APPETIZERS

COCONUT CRUSTED SHRIMP thai chili sauce 14.

STUFFED PRETZELS brie cheese | fig jam 11.

KUNG PAO CALAMARI orange-ginger glaze | sesame seeds 16.

CRISPY CAULIFLOWER paprika & cumin | pickled shallots | jalapeno aioli | micro cilantro 13.

BRUSSEL SPROUTS honey mustard | toasted almonds | togarashi spice | mint 14.

TRUFFLE-PARMESAN FRENCH FRIES parsley | garlic aioli | ketchup 12.

BUFFALO WINGS carrots | celery | blue cheese dressing 15.

THIN CRUST FLATBREADS

SUB CAULIFLOWER CRUST 2.5 **GF**

FIG & BACON fig jam | button mushrooms | crispy bacon | blue cheese crumbles | arugula 16.

PROSCIUTTO & BURRATA prosciutto de parma | pesto | toasted pine nuts | balsamic reduction 20.

BBQ CHICKEN shaved red onion | monterey-jack cheese | ranch dressing | cilantro 19.

FALL HARVEST **V** chickpea puree | artichoke hearts | zucchini | caramelized onions | roasted red pepper | white balsamic glaze 15. + CHEESE 1.

WILD MUSHROOM & TRUFFLE FLATBREAD lemon ricotta | shitake & oyster mushrooms | shaved parmesan | chives 16.

MARGHERITA FLATBREAD tomato sauce | fontina cheese | fresh basil 12.

SALADS

+CHICKEN 8. | +SHRIMP 11. | +SALMON 14.

WEDGE **GF** baby iceberg | cherry tomatoes | red onion | bacon | blue cheese crumbles | blue cheese dressing 14.

CLASSIC CAESER romaine | garlic-herb croutons | shaved parmesan | homemade caesar dressing 13.

THE ORCHARD **GF** arugula | granny smith apples | blue cheese | candied walnuts | balsamic vinaigrette 15.

SUMMER SALAD **GF** mesclun greens | pistachios | snap peas | goat cheese | raspberry vinaigrette 15.

CHOPPED SALAD **GF** arugula | cherry tomatoes | red onion | red pepper | carrots | cucumber | feta cheese | white balsamic vinaigrette 15.

HANDHELDS

+TRUFFLE FRIES 3. | +AVOCADO 2. | +CHEESE 1.

GRILLED CAJUN CHICKEN bacon | swiss cheese | arugula | siracha aioli | french fries 17.

TRADITIONAL BURGER bib lettuce | tomato | red onion | french fries 18. +BACON 1.5

BUTTERMILK FRIED CHICKEN pickled shallots | watercress | bbq aioli | french fries 18.

SHORT RIB GRILLED CHEESE caramelized onions | texas toast fontina cheese | french fries 19.

BLTA bacon | lettuce | tomato | avocado | garlic aioli | choice of white or whole wheat toast | french fries 16.

ENTREES

BOURBAN CHICKEN PASTA rigatoni | cajun chicken | basil | fresh tomatoes | spinach | bourbon cream sauce 25.

SHRIMP & PESTO BUCATINI cherry tomatoes | asparagus | homemade pesto cream | shaved parmesan 26.

CHICKEN CARBONARA penne | peas | bacon lardon | garlic-pepper cream sauce | shaved parmesan 25.

CRISPY SKIN ON SALMON **GF** cauliflower puree | broccolini | coconut-lemon grass glaze 27.

PENNE BELLA ROSA zucchini | peas | sundried tomatoes | tomato pink sauce | ricotta 22.

GF- GLUTEN FREE | V-VEGAN

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

Please notify us of any food allergy