

LUNCH

Served Monday-Friday 10AM-3PM

STARTERS

Smoked Salmon Dip	15	Spinach & Artichoke Dip	13
<i>cream cheese, caper, dill, hot sauce, worcestershire, lemon, & crostini</i>		<i>garlic, cream cheese, yogurt, mozzarella, pecorino, & crostini</i>	
Fried Green Tomato	12	Roasted Red Pepper Hummus	12.5
<i>five deep-fried breaded tomato with remoulade</i>		<i>chickpea, chimichurri, crostini, & crudités</i>	
Crispy Brussel & Bacon	12	Jalapeño Pimento Poppers	10
<i>honey & balsamic glaze</i>		<i>five peppers wrapped in crispy bacon</i>	

SOUPS & SALADS

Soup of the Day	cup 7 / bowl 12
<i>ask your server about our daily selection</i>	
Berry Salad	half 8 / full 15
<i>butter lettuce, seasonal berries, candied pecan, chèvre, & french vinaigrette</i>	
Classic Caesar	half 6 / full 10
<i>romaine, pecorino, fried garlic, crouton, & caesar</i>	
Iceberg Wedge	half 6 / full 10
<i>crispy bacon, cherry tomato, pickled onion, chive, and gorgonzola cream</i>	
Protein Additions	
<i>ham 4 - grilled chicken 6 - chicken salad 6 - pork 6 shrimp 10 - beef tips* 12 - 8 oz faroe island salmon* 16 14 oz strip steak* 37 - 8 oz filet mignon* 44</i>	
Housemade Dressing	
<i>french vinaigrette, creamy herb, caesar, gorgonzola cream, honey mustard</i>	

SANDWICHES

*choice of challah, french, multigrain bread or wrap
includes choice of multigrain chips*

California BLT	14.5	Chicken Salad	12
<i>bacon, romaine, tomato, & avocado spread</i>		<i>apple, grape, celery, pecan, parsley, tarragon, lemon, mayonnaise, romaine, tomato, & honey mustard</i>	
Chicken & Artichoke	13	Ham & Pimento	11.5
<i>deli-sliced chicken, sun-dried tomato, & spinach artichoke dip</i>		<i>with caramelized onion supplement bacon +2</i>	
Chicken Avocado Club	14	Pimento BLT	13
<i>deli-sliced chicken, bacon, pepper jack, pickled onion, romaine, hummus, & avocado spread</i>		<i>bacon, romaine, tomato, & pimento</i>	
Chicken Parmesan	14.5	Prosciutto & Brie	12.5
<i>fried breast, burrata, marinara, & basil</i>		<i>with apple & raspberry jam supplement bacon +2</i>	
Cuban	12.5		
<i>mojo pork, ham, gruyere, caramelized onion, house pickle, & dijon</i>			

CHEF'S SPECIALITIES

Baja Power Bowl	12
<i>quinoa, avocado spread, black bean, sweet corn, sour cream, & lime</i>	
Cuban Pork Smash Burger	17
<i>two 4 oz patties, gruyere, pulled pork, caramelized onion, pickle, & dijon on challah bun served with pomme frites</i>	
Farm Burger	17
<i>1/2 lb patty, gruyere, butter lettuce, tomato, pickle, dijon on challah bun served with pomme frites supplement duck egg +3</i>	
Pork Mac & Cheese	15
<i>rigatoni, mojo pork, gruyere, pepper jack, pecorino, béchamel, bread crumb, sour cream, & chive</i>	
Spaghetti Carbonara	15
<i>hand-rolled pasta, guanciale, egg, pecorino, & parsley</i>	
Spaghetti Chicken Parmesan	23
<i>hand-rolled pasta, fried chicken, burrata, marinara, & basil</i>	

*consuming raw or undercooked proteins may increase your risk of food borne illness, especially if you have certain medical conditions
we reserve the right to add a 20% gratuity to parties larger than six

A LA CARTE

Béchamel	2
<i>white milk gravy</i>	
Brussel & Bacon	side 6.5
<i>honey & balsamic glaze</i>	
Crudités	3
<i>assorted raw vegetable</i>	
Fresh Fruit	4.5
Grilled Asparagus	6
Petite Baguette	1.5
Pomme Frites	side 5 / full 9
<i>supplement truffle +2</i>	
Mac & Cheese	8
<i>béchamel, gruyère, pecorino, & breadcrumb</i>	
Multigrain Chips	2.5
<i>original, harvest cheddar, or garden salsa</i>	