

THE FRITZ LUNCH

DAILY SPECIALS (MAY BE LIMITED)

BRUSCHETTA House-made Ricotta, Herbs, Roasted Red Peppers	9	ANNICK BACHELET MORGON Morgon Red Wine, Beaujolais France	13/40
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SMALL PLATES

BACON WRAPPED DATES Hazelnuts, red wine gastrique (GF)	12	ELK JALAPENO SAUSAGE House made marmalade and Dijon mustard	10
SEARED AHI WONTON Avocado, seaweed, cucumber, ponzu, spicy aioli	15	PORK SESAME POTSTICKERS Spicy sweet and sour	9
TRUFFLE FRIES Parmesan, truffle oil (GF)	7.5	SEAWEED SALAD	5
SPANISH SARDINES Pickled vegetables, French butter, baguette	12		

SALADS

	HALF/FULL
ASIAN SALAD Mixed greens, seaweed, avocado, cucumber, wonton, sesame seeds, teriyaki dressing	9/13
SIMPLE GREEN SALAD Mixed greens, tomato, cucumber, parmesan, walnuts, balsamic dressing (GF)	8/12

HALF/FULL

ORGANIC BIBB SALAD Bibb lettuce, roasted tomato, bacon, goat cheese, balsamic dressing (GF)	9/13
ADD A PROTEIN Chicken	5
Ahi tuna	8

LARGE PLATES

BURGER OF THE DAY Mixed greens, garlic aioli (veggie patty available)	14	SACKETT SANDWICH Hot salami, provolone, mixed greens, onion, tomato, pickles, aioli, oil & vinegar	14
CHICKEN AND BRIE SANDWICH Granny smith apples, mixed greens, herb aioli	14	GLUTEN FREE BREAD AVAILABLE	2.5
PROSCUITTO AND MANCHEGO SANDWICH Pear, aioli, mixed greens	14	SANDWICHES SERVED WITH CHOICE OF: Fries, sweet potato fries, or salad	
VEGGIE SANDWICH Balsamic caramelized onions, sautéed mushrooms, brie, aioli, mixed greens	14	Truffle fries	2.5

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Our kitchen is **NOT** Gluten Free and some GF items may be canoodling with gluten.

NO SUBSTITUTIONS PLEASE