



LUNCH MENU

BLT \$14

BACON, LETTUCE, ROASTED TOMATOES, HOUSE MADE FOCACCIA BREAD, BACON AIOLI, FRIED EGG

CROQUE MONSIEUR \$14

HOUSE MADE BREAD, HAM, GRUYERE CHEESE, DIJON MUSTARD AIOLI, MORNAY SAUCE

CROQUE MADAME \$15

HOUSE MADE BREAD, HAM, GRUYERE CHEESE, DIJON MUSTARD AIOLI, MORNAY SAUCE, FRIED EGG

CUBAN \$15

HOUSE BREAD, ROASTED MARINATED PORK, HAM, SWISS CHEESE, PICKLES, MUSTARD

HUMMUS WRAP \$13

HUMMUS, GRILLED ASPARAGUS, RED ONION, TOMATOES, CUCUMBERS, GREENS, FLOUR SHELL

3 CHEESE GRILLED CHEESE \$12

AMERICAN, PROVOLONE, SWISS CHEESE, HOUSE BREAD, TOMATO DIPPING SAUCE

FRIED BOLOGNA \$14

HOUSE MADE ROLL, THICK SLICED BOLOGNA, AMERICAN CHEESE, SAUTEED ONIONS, KETCHUP & MUSTARD AIOLI

SMASH BURGER \$15

TWO GROUND BEEF PADDIES, AMERICAN CHEESE, ONIONS, PICKLES, HOUSE SPECIAL SAUCE, HOUSE ROLL

FRIED CHICKEN \$15

HOUSE ROLL, THAI NASHVILLE FRIED CHICKEN, PICKLES, COLESLAW, HONEY,

PEAMEAL BACON \$15

HOUSE CURED PEAMEAL BACON, WHOLE GRAIN MUSTARD AIOLI, CHEDDAR CHEESE, HOUSE MADE BREAD

GARDEN SALAD \$10

MIX GREENS, TOMATOES, CUCUMBERS, ONION, CHIC PEAS, OLIVES, CARROTS, PARMESAN VINAIGRETTE

CAESAR \$10

ROMAINE, HOUSE CAESAR DRESSING, PARMESAN CHEESE, FOCACCIA CROUTON

SIDE OF FRIES \$6

SWEET POTATO FRIES \$6

\$7 W/ HONEY BUTTER