

Lunch

The Picasso // HOT ROAST BEEF & AMERICAN	\$14
• Melted American, Sautéed Onion, Horseradish Aioli & Arugula on Baguette	
The Rothko // CHICKEN SALAD	\$11
• Dried Cranberries, Sunflower Seeds & Red Onion, Lettuce on Croissant	
The Renoir // PROSCIUTTO & BRIE	\$13
• Prosciutto, Brie Spread, Fig Jam, Arugula & Slivered Pear on Baguette	
The Whistler // TURKEY & BRIE	\$14
• Turkey, Apple, Brie, Arugula with Cranberry-Dijon on Multigrain	
The Van Gogh // HAM & MELTED GOUDA	\$12
• Sliced Ham & Gouda with Coarse Dijon Mustard & Baby Arugula on Baguette	
The Rembrandt // B.L.A.T	\$11
• Bacon, Lettuce, Avocado, Tomato & Honey Aioli on Country White	
The Homer // PEAR, FIG & BACON GRILLED CHEESE	\$11
• Pear, Bacon and Fig Spread with Melted Gruyere on Multigrain	
The da Vinci // BBQ PULLED PORK	\$12
• Pulled Pork, Pickled Jalapeño, Cheddar and BBQ sauce on White Bread	

FLATBREADS

Chicken, Bacon & Ranch	\$15
• Shredded Mozzarella & Pickled Red Onion	
BBQ Pulled Pork	\$15
• BBQ Pulled Pork, Sautéed Onions, BBQ Sauce, Mozzarella	

SALADS AND BOWLS

Add-on for \$4 : Chicken, BBQ Pulled Pork, Roast Beef or Turkey

Quinoa Bowl - Southwest Style	\$12
• Quinoa, Black Bean & Corn Salsa, Pico de Gallo, Arugula, Sliced Avocado, and Red Pepper Aioli	
Arugula Salad	\$12
• Arugula, Pears, Candied Pecans, Goat Cheese, Hard Boiled Egg, Honey Mustard Vinaigrette	

Alert your server of any special dietary requirements and/or food allergies