

## SUMMER LUNCH MENU 2020

### Charcuterie platter \$23.99

Prosciutto di Parma, cotechino sausage, schiacciata picante,  
Aged Vermont Cheddar, Great Hills Blue, Double cream brie  
Marcona almonds, proper raisins, honey comb, membrillo, baguette

### Sautéed Prince Edward Island Mussels \$15.99

Roasted Garlic, white wine, leek and tomato broth, crushed Red Pepper, soft herbs

### Bruschetta- \$12.99

Caprese, diced garden tomatoes, onions, basil and fresh mozzarella, extra virgin olive oil, balsamic drizzle  
"Il Fruto"- Avocado, smoked tempeh, hemp seeds, breakfast radish, lemon, basil, sea salt V  
Eggplant caponata, fried eggplant, capers, onion, garlic, garden tomatoes and raisins, hot pepper, V

### Fried Chicken Lollipops \$12.99

Sweet and spicy chili, ginger, sesame glaze, fried bean thread, scallions and fried garlic

### Salads

Compressed watermelon, feta, kalamata olive and arugula, citrus vinaigrette, fig balsamic drizzle \$11.99

Classic Caesar, Baked asiago crisp, creamy roasted garlic dressing, parmesan flakes \$ 10.99

Burrata Caprese, garden tomato, cucumber, sweet onion with fresh basil, extra virgin olive oil, cracked black pepper, grilled bread \$12.99

Garden Greens, sliced strawberries, candied nuts, cherry tomatoes, cucumbers, raspberry ranch \$7.99

### Add to above

Grilled Sliced Chicken \$6.99, Zaatar crusted Salmon \$8.99, Grilled shrimp skewer \$8.99, Prime Sirloin Tips \$12.99 Pan Seared Scallops 14.99, smoked tempeh \$6.99

### Soups

Chilled potato and Leek, Fried leek hay \$5.99/\$7.99

Lobster and Corn Chowder, thyme oil, honey corn bread croutons \$8.99/\$13.99

French Onion Soup, gruyere and cheddar blend, rustic crouton \$8.99

### Sandwiches served with House made pickle bowl \$13.99

Chilled Coconut Curried Chicken Salad, lettuce, tomato and red onion on warmed gyro bread

Black Pastrami and Gruyere, Grilled marbled rye, stone ground mustard and horseradish sauce

Pork Belly Bahn Mi, pickled carrots and daikon salad, lettuce, onion tomato and hoisin mayonnaise

Fried Avocado and smoked Tempeh Banh Mi pickled carrots and daikon salad, radish, hemp seeds, creamy avocado mayonnaise

Ground Sirloin Burger, aged cheddar, peppered bacon, lettuce, tomato, onion, bacon onion jam, brioche bun

Impossible Burger, Avocado mayonnaise, lettuce, tomato, onion, brioche bun

Buttermilk and Hot Sauce Fried Chicken, aged cheddar, lettuce, tomato onion, sriracha aioli, brioche bun

Add shoestring fries, Saratoga chips or grain salad \$2.99 sweet potato fries \$3.99

Steak Frites, prime sirloin, fried onion strings, Caesar salad, shoestring fries \$18.99

### Flatbreads- ultra thin dough from our hearth floor oven \$14.99

BBQ chicken, pickled onion, grilled pineapple, cheddar blend

Cheeseburger, four cheese blends topped with shredded lettuce tomatoes, onions, pickles in a creamy BLT aioli

Classic Margherita, sliced tomato, fresh mozzarella, Romano and Parmesan, fresh basil, evoo

Italian Meats Tomato base, Prosciutto di Parma, cotechino sausage, schiacciata picante, assorted cheeses