

LUNCH MENU

*ROASTED BUTTERNUT SQUASH SOUP

Toasted squash seeds, five-spice mascarpone

6 CUP/8 BOWL

🌿 SALADS 🌿

**BISTRO

Mixed greens, pickled red onions, spiced pecans, crumbled Gorgonzola, creamy apple cider dressing

8

*ROASTED BEET

Baby kale, oven roasted beets, shaved fennel, prosciutto, goat cheese, toasted almonds, golden balsamic vinaigrette

10

*WEDGE

Iceberg lettuce, red onions & radishes, candied cherry tomatoes, smoked bacon crumbles, buttermilk blue cheese dressing
Add Chicken - \$5 Shrimp - \$9

9

*SOUTHWEST STEAK SALAD

Creamy Flatiron steak, mixed greens tossed with charred corn and black bean salsa, chopped tomatoes, avocado, crispy corn tortillas, white cheddar, chipotle ranch dressing

14

+ CURRY CHICKEN SALAD

Creamy curry chicken salad, granny smith apples, golden raisins, served chilled on bed of mixed greens, paired with jicama, pickled red onions, carrots, and toasted sourdough

12

🌿 SMALL PLATES 🌿

*CALAMARI

Flash fried calamari, Carolina BBQ glaze, lemon aioli, and scallions

10

*BRUSSEL SPROUTS

Pan seared brussel sprouts, roasted butternut squash, pancetta, cranberries, goat cheese, and lemon thyme cream sauce

10

MUSHROOM DUXELLE FLATBREAD

Grilled flatbread, mornay sauce, mushroom duxelle, oven roasted tomatoes, arugula, topped with a truffle aioli

11

🌿 SANDWICHES 🌿

INCLUDES CHOICE OF SIDE: DAILY VEG, HAND CUT FRIES OR SIDE BISTRO SALAD

+ CUBANO

Mojo marinated pork shoulder, sliced ham, Swiss cheese, house made pickles, yellow mustard, cubano bun

13

+ 8 STATE BURGER

House blend angus beef, sweet and spicy red pepper jam, creamy brie cheese, caramelized onions, smoked bacon, brioche bun

14

+ PULLED CHICKEN SANDWICH

Crunchy ciabatta roll, white cheddar cheese, tangy vegetable slaw, fresh herb aioli

10

+ PORTOBELLO MUSHROOM SANDWICH

Grilled Portobello mushroom cap, toasted sourdough bread, roasted red peppers, goat cheese, lemon aioli

10

+ BLACKENED MAHI MAHI PITA

Pita bread, crispy lettuce, tomato, pickled red onion, dill - cucumber yogurt sauce

13

CRAB CAKE SANDWICH

Pan seared crab cake, house made tartar sauce, sliced tomato, arugula, brioche bun

13

House cut fries
\$5

SIDES
Daily Veg
\$4

Bistro Salad
\$4

🌿 EXECUTIVE CHEF JOSH WIEST 🌿

🌿 SOUS CHEF MICAH WOLF 🌿

*GLUTEN FREE

+ CAN BE MADE GLUTEN FREE

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, EGGS OR UNPASTEURIZED MILK MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.