

# LUNCH PLATES

Mon-Fri 11am-3pm

## The Solo \$12

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choose any solo from our signature slider menu  
paired w/garden greens & fries  
or garden greens & a cup of our house-crafted soup

## Mac & Meat \$14

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a lunch portion of our award winning 3 pig truffled mac & cheese  
paired w/savory sun dried tomato & prosciutto meatloaf

## Chicken in a Garden (GFO) \$15

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grilled or buttermilk fried chicken breast tenders atop  
bacon & onion braised brussels sprouts or skillet seared cauliflower  
served w/balsamic dressed spring greens

## Ahi or Salmon & Couscous \$16

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wild caught, 6oz. grilled sashimi grade filet, lemon, olive oil & thyme jus  
paired w/warm basil infused pearl couscous & arugula salad

## Eggplant Napoleon Lunch \$13

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our popular provision of herbed panko crusted eggplant, layered  
ricotta, mozzarella, sharp provolone & home-made marinara  
w/garden greens and warm sourdough rolls

## Mini Wedge & Soup \$11

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1/2 size club cobb wedge, ham, grilled chicken, bacon, cucumber  
tomato, avocado, egg & feta-blue cheese blend  
w/ a cup of our home-made soup

## Soup & Salad \$12

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field greens and romaine, cherry tomato, beet & cranberry  
melange, scallions, feta & rosemary balsamic vinaigrette  
w/ a cup of soup and pesto toast  
w/ grilled chicken \$16 w/ grilled tuna or salmon \$18

add our famous savory monkey bread \$5  
field greens, balsamic & parmesan \$3  
mini spinach salad \$6  
mini wedge salad \$8

# DINNER PLATES

Mon-Sat 5-9pm

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## Meatloaf Dinner \$22

sundried tomato & prosciutto meatloaf  
3 pig truffled mac & cheese  
bacon & onion braised brussels sprouts

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## Steak Frites (GF) \$32

8oz. smoked peppercorn crusted beef tenderloin filet  
joue de boeuf, red wine & balsamic reduction  
house pommes frites w/ truffled aioli

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## Pork & Pie \$25

grilled 14oz. maple & onion basted chop w/ bourbon apple chutney  
savory southern tomato & cheddar pie  
garlic snap green beans

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## Pork Pot Roast Dinner \$24

slow roasted, fork tender pork loin w/ hearty mushroom brown gravy  
pork belly & collard green smashed potatoes  
char-grilled zucchini

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## Citrus & Thyme Ahi or Salmon \$23

grilled 8oz. wild caught filet, lemon, olive oil & thyme jus  
artichoke, fennel & arugula herbed pearl couscous

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## Happy Family \$28

miso marinated sea bass, jumbo scallop & tiger prawn medley  
asian cucumber, shallot & rice wine pickles  
black sesame & edamame fried rice

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## Nested Hen Confit (GF) \$21

crisp & tender rosemary chicken confit  
pearl onion & white wine broth  
skillet seared cauliflower & wilted spinach

add our famous savory monkey bread \$5  
mixed green, balsamic & parmesan \$3  
mini spinach salad \$6  
mini wedge salad \$8