

Goat Cheese Crostini & Shaved Roasted Chicken **\$14**

garden greens, grape tomatoes, golden currants, pine nuts and crisp onion bits dressed in rosemary balsamic vinaigrette*

Green Goodness **\$13**

butter leaf, romaine, endive, english cucumber, spring onion, edamame, granny smith, sweet globe grapes, finished with toasted honey walnuts, crumbled blue cheese and pesto mustard dressing (V)(VEO)(GF)*...try it with salmon!

Buttermilk Fried Chicken Salad **\$14**

romaine, field greens & kale, red cabbage, white cheddar, beet & cranberry melange, alfalfa sprouts, buttermilk biscuit crouton crumble & house-made ranch

Rocket & Couscous **\$12**

arugula & romaine, basil olive oil infused mini pearl pasta, cherry tomatoes, apricot, julienned carrot, feta cheese & pumpkin seeds with basil vinaigrette (V)*

Asian Chicken Chopped Salad **\$14**

shredded greens, napa & red cabbage, romaine, cucumber, carrots, green onion, mint & cilantro, tossed with toasted almonds & crunchy ramen, sesame ginger & lime peanut dressings (VEO)(GFO)* sub hoisin beef +\$3

Brussels Toss **\$12**

heart of romaine, arugula, roasted brussels sprouts, scallions, sliced almond, pumpernickel croutons and sweet-tart vinaigrette (VE)(GFO)* add blue cheese +\$2

Club Cobb Wedge **\$14**

chicken breast, diced ham, bacon, cucumber, tomato, avocado, egg, feta-blue cheese blend, lemon roquefort vinaigrette, with herbed pesto toast (GFO)*

Market Soups **\$4 cup / \$6 bowl**

- tomato fennel bisque (VE)
- roasted chicken, kale & hominy coulis (VEO)(GF)

add grilled or fried chicken \$4, grilled tuna or salmon** \$8

skewered grilled shrimp \$7

add a cup of soup to any salad for \$3

(GF)Gluten Free, (GFO)Gluten Free Option, (V)Vegetarian

(VO)Vegetarian Option, (VE)Vegan, (VEO)Vegan Option

*contains nuts/seeds, please inform our staff of any allergies

**undercooked meats, seafood & eggs may increase your risk of illness

