

Slow Roasted Pork Tenderloin, Apple & Pear **\$16**

roasted pork tenderloin, mixed baby greens, crisp apple & pear, sharp white cheddar, curried cashews, drizzled with rice wine saffron vinaigrette (GF)*

Goat Cheese Crostini & Grilled Chicken **\$14**

sliced chicken breast, garden greens, grape tomatoes, golden currants, pine nuts and crisp onion bits dressed w/rosemary balsamic vinaigrette*

Buttermilk Fried or Grilled Chicken & Pickled Veggie **\$15**

chopped chicken, romaine, field greens & kale, red cabbage, sprouts, pickled root veggies, beet & cranberry melange, aged cheddar, buttermilk biscuit crumble & house-made ranch

Green Goodness **\$14**

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

Quinoa Ensalada Mixta **\$15**

crisp romaine, mixed baby lettuce, seasoned quinoa, chili roasted black beans & corn, red onion, tomato, cilantro, topped w/pico de gallo, queso fresco, avocado & tortilla strips, cumin-chili & lime vinaigrette (V)(VEO)(GF) grilled chicken +\$4

Rocket & Couscous w/Hummus & Naan **\$14**

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

Asian Chicken Chopped **\$15**

sliced grilled chicken, 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 +\$4

Brussels Toss **\$13**

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 **\$15**

smoky ham, diced chicken breast, bacon, cucumber, tomato, avocado, egg, feta-blue cheese blend, with lemon roquefort vinaigrette & focaccia 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 +\$9

skewered shrimp scampi +\$7

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

