

LUNCH MENU

Soups, Salads and Starters

Add grilled salmon to your salad
for 8.00 or chicken for 6.00

THAI CALAMARI, 12
Sweet chili sauce and Asian slaw

CHEESE PLATE, 13
Walnut bread, house-cured olives
and figgy jam

SICILIAN TOMATO
BRUSCHETTA, 10
Fresh Cleveland Creamery goat cheese,
pesto and balsamic syrup

POKE TUNA*, 14
Hawaiian-style marinated Ahi tuna,
wasabi, local micro-cress,
and crisp wontons

ARUGULA SALAD, 8
Roasted baby beets, spiced sunflower seeds,
Point Reyes blue cheese and
avocado vinaigrette

CHOP SALAD, 9 / 13
Crisp romaine lettuce, salami, turkey,
provolone, house-cured olives, peppers,
tomatoes, garbanzo beans and
red wine vinaigrette

CAESAR SALAD, 7
House-cured olives, garlic croutons and
Caesar dressing

HOUSE SALAD, 8
Red oak lettuce, Granny Smith apple,
candied pecans, fresh Cleveland Creamery
goat cheese and apple-balsamic dressing

CREAMY ASPARAGUS SOUP,
4 cup / 6 bowl
Applewood smoked bacon, chive cream

CHILLED CUCUMBER SOUP,
4 cup / 6 bowl
Smoked salmon tartar, local micro-cress

TODAY'S SOUP A.Q.

IN OUR KITCHEN

Thomas Smith, Executive Chef
Alex Molino, Sous Chef

An automatic 20% gratuity
will be added to parties of
eight or more.

Entrée Salads

KEY LIME CHICKEN SALAD, 11
Toasted almonds, bibb lettuce, key lime
dressing, fruit and lemon-poppy seed bread

SOUTHWEST GRILLED
CHICKEN SALAD, 12
Blackened chicken breast, corn, black beans,
tomatoes, crisp tortillas, pepper jack cheese
and roasted jalapeño ranch dressing

THAI BEEF SALAD*, 13
Marinated flank steak, spinach, sautéed
peppers, green onions, crisp noodles,
cucumber, spiced peanuts and
ginger vinaigrette

GRILLED SALMON NICOISE, 13
French green beans, fingerling potatoes,
roasted peppers, hard-cooked egg, tomatoes,
arugula and tapenade vinaigrette



We strive to uphold the time-honored
tradition of using as many local,
natural and sustainable ingredients as
possible. We believe strongly in the
farmer-to-chef concept and work with
local purveyors to feature locally
grown fruits, vegetables and meats as
well as organic free range eggs and
sustainable aquaculture.

Specialties

BLUE CRAB CAKE, 12
Sweet corn and applewood smoked bacon relish,
roasted fingerling potatoes and Creole butter

PETIT FILET WORTHINGTON*, 15
Gruyere potato gratin, sautéed spinach,
Point Reyes blue cheese and
cabernet-mushroom demi glaze jus

SPAGHETTI CASSANDRA, 13
Roasted King Farm's chicken,
sun-dried tomatoes, spinach, feta cheese,
garlic, chili flake and olive oil

GARDEN VEGETABLE PLATE, 12
Roasted beet, apple and blue cheese salad,
fingerling potatoes, orzo pasta salad,
grilled asparagus, artichoke-spinach sauté
and tomato jam

BRUNCH PLATE, 12
Daily changing chef's creation

Sandwiches

All of our sandwiches are served on locally
baked bread and are accompanied by our
home-made dill pickles and your choice of our
hand-cut kettle chips, fries or coleslaw

SMOKED TURKEY "COBB" CLUB, 11
Avocado, blue cheese mayonnaise, lettuce,
tomato and bacon on ten-grain bread

GRILLED ANGUS BURGER, 10
Half-pound of Black Angus beef, lettuce,
tomato, onion and your choice of
Swiss, cheddar or blue cheese
Add bacon .50
Add sautéed mushrooms .75

CLASSIC REUBEN, 11
Shaved corned beef, sauerkraut and
Thousand Island dressing on rye

CAROLINA PULLED PORK, 10
Barbequed pork shoulder, coleslaw and sliced
pickle on a Kaiser roll

BLT ITALIANO, 10
Oven-dried tomatoes, pancetta, arugula,
Italian dressing, provolone and fontina chesses
on focaccia bread

On The Side

GRILLED ASPARAGUS, 6

GRUYERE POTATO GRATIN, 5

SAUTÉED SPINACH, 4

ROASTED FINGERLING
POTATOES, 5

TODAY'S VEGETABLE, 4

HAND-CUT FRIES OR CHIPS, 3