

DISH + DRINKS

LUNCH

SOUPS, SALADS & CHEESE BOARD

Gazpacho Soup	\$10
Tomato gazpacho, crab meat, avocado	
Soup Of The Day	\$10
Ask your server	
Mixed Greens Salad	\$10
Spinach, pear, blue cheese, walnuts, shallot with citrus dressing	
Caesar Salad	\$10
Romaine hearts, croutons, parmesan, white anchovies with caesar dressing	
Caprese Salad	\$10
Tomato, fresh basil, mozzarella with balsamic reduction	
Mediterranean Chickpea Salad	\$15
Chickpeas, cucumber, bell pepper, red onion, olives, feta with lemon parsley vinaigrette	
Greek Salad	\$15
Fresh lettuce, tomato, onion, feta, kalamata olives with house dressing	
Crab Salad	\$16
Crab meat, avocado, mango with citrus dressing	
Cobb Salad	\$16
Grilled chicken, bacon, avocado, hardboiled egg, tomato, blue cheese, mozzarella, spinach with mustard vinaigrette	
Cheese Board	\$16
Cheddar, cave aged blue cheese, soft brie with grapes, strawberries, candied walnuts, apple butter	

APPETIZERS & SANDWICHES

Avocado Toast	\$15
Avocado, cherry tomato, mozzarella balls	
Calamari	\$10
Crispy fried calamari, marinara sauce	
Mac & Cheese	\$10
Shell pasta, parmesan, cheddar, bacon	
Duck Confit Spring Rolls	\$13
Sweet chili sauce, mesclun salad	
Wings	\$10
Deep fried jumbo wings, buffalo sauce, ranch dressing	
Shrimp Cocktail	\$15
Jumbo shrimp, homemade cocktail sauce	
Ceviche	\$15
Fish, shrimp, calamari, lime juice marinade	
Chicken Sandwich	\$15
Roasted tomato, lettuce, bacon, cheddar, herb mayonnaise, ciabatta, frites	
Italian Club Sandwich	\$15
Lettuce, tomato, bacon, mortadella, ham, salami, mayonnaise, frites	
Tuna Sandwich	\$15
Lettuce, tomato, onion, mayonnaise, frites	
Crab Cake Sandwich	\$16
Lettuce, tomato, onion, coleslaw, tartar sauce, frites	
Ahi Tuna Tartar	\$16
Avocado, mesclun salad, potato chips, salmon roe	

ENTRÉES

Harvest Black Bean Quinoa Bowl	\$16
Black beans, seasonal veggies, roasted pepper coulis	
Chef Special	
Ask your server	
Burger	\$15
Lettuce, tomato, onion, cheddar, mayonnaise, frites	
Flat Iron Steak & Frites - 8oz	\$19
Frites, arugula salad, béarnaise sauce	
Grilled Pork Tenderloin	\$16
Whipped sweet potato, broccolini, herb sauce	
Ahi Tuna Nicoise	\$16
Haricots verts, hardboiled egg, tomato, capers olives, red onion, potatoes, black olive vinaigrette	
Fish & Chips	\$16
Coleslaw, tartar sauce, malt vinegar	
Grilled Salmon	\$19
Summer salad, lemon, olive oil	
Idaho Trout	\$16
Haricot verts, almonds meunière	
Steamed Maine Mussels & Frites	\$16
Shallots, tomato, white wine reduction, garlic frites	
Pasta	\$15
Hand crafted fettuccine, tomato, garlic, basil, white wine, parmesan	
- with chicken	\$18
- with sausage	\$18
- with shrimp	\$20

DISH + DRINKS

LUNCH

THREE COURSE

PRE-FIX

\$30

STARTERS

Gazpacho Soup

Tomato gazpacho, crab meat, avocado

Calamari

Crispy fried calamari, marinara sauce

Mediterranean Chickpea Salad

Chickpeas, cucumber, bell pepper, red onion, olives, feta with lemon parsley vinaigrette

Mixed Greens Salad

Spinach, pear, blue cheese, walnuts, shallot with citrus dressing

ENTRÉES

Harvest Black Bean Quinoa Bowl

Black beans, seasonal veggies, roasted pepper coulis

Pasta

Hand crafted fettuccine, tomato, garlic, basil, white wine, parmesan

- with chicken
- with sausage

Flat Iron Steak & Frites - 8oz

Frites, arugula salad, béarnaise sauce

Crab Cake Sandwich

Lettuce, tomato, onion, coleslaw, tartar sauce, frites

DESSERT

Warm Flourless Chocolate Cake

Vanilla bean ice cream

Trio Sorbet

Lemon, mango, raspberry

Gala Apple Beignet

Salted caramel ice cream, Virginia maple syrup

Pistachio Crème Brûlée

Powdered sugar

Open Mon.-Fri. 11:30AM-2:30PM