

# DISH + DRINKS

## LUNCH

### SOUP, SALAD, STARTER

<b>Soup</b> butternut squash, roasted pumpkin seeds, pumpkin seed oil	12
<b>Kale Caesar</b> baby kale, romaine hearts, croutons, parmesan, white anchovies, caesar dressing	10
<b>Warm Duck Confit Salad</b> green beans, pomegranate, butter lettuce, goat cheese, fig-balsamic glaze and olive oil	14
<b>Mixed Greens Salad</b> spinach, shallot, pear, walnut salad, blue cheese and citrus dressing	10
<b>Calamari</b> crispy fried with marinara sauce	10
<b>Crab Salad</b> crab meat, avocado, mango, arugula	14
<b>Fried Green Tomatoes</b> bacon, crème fresh	10
<b>Mac &amp; Cheese</b> shell pasta baked with parmesan and yellow cheddar cheese sprinkled with or without bacon	10
<b>Spring Rolls</b> duck confit, sweet chili sauce, masclun	12
<b>Tartare</b> ahi tuna, avocado, mesclun, potato chips, salmon roe	14
<b>Wings</b> jumbo wings, deep fried, coated in buffalo sauce and served with ranch dressing	10

### CHEESE BOARDS

soft, mild and creamy german cheese, cave aged blue cheese and a soft camembert style amish cheese, accompanied by toasted raisin & walnut baguettes, handcrafted apple butter, grapes and lightly sprinkled with honey roasted walnuts	16
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### ENTRÉES

<b>Ahi Tuna Nicoise</b> pan seared, haricot verts, hardboiled egg, tomato, capers, olives, red onion, potatoes, black olive vinaigrette	16
<b>Harvest Wrap</b> roasted peppers, zucchini, crookneck squash, portobello mushroom and goat cheese	14
<b>Burger</b> L.T.O., cheddar, mayonnaise, frites	14
<b>Chicken</b> roasted tomato, lettuce, bacon, cheddar, herb mayo on ciabatta	14
<b>Cobb Salad</b> grilled chicken, bacon, avocado, hardboiled egg, tomato, blue cheese, mozzarella cheese, over romaine and spinach with mustard vinaigrette	15
<b>Crab Cake</b> L.T.O., coleslaw, tartar sauce, frites	15
<b>Club Sandwich</b> lettuce, tomato, turkey mayonnaise, bacon, and choice of flat bread	15

<b>Fish &amp; Chips</b> fresh coleslaw, tartar sauce, malt vinegar	15
<b>Atlantic Salmon</b> finger potatoes, zucchini, yellow squash, shallots, garlic, butter, dill sauce	18
<b>Steak</b> grilled 8 oz flat iron steak, frites, mixed greens, red wine sauce	18
<b>Idaho Trout</b> haricot verts, almonds meunière	16
<b>Steamed Maine Mussels &amp; Frites</b> shallots, tomatoes, garlic, white wine, garlic frites	16
<b>Pasta</b> hand crafted fettucine with tomatoes, garlic, basil, white wine and parmesan cheese	13
- with chicken	17
- with sausage	18
- with shrimp	19
<b>BBQ Pork Sandwich</b> pulled pork, coleslaw and bbq sauce	15

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have a medical condition.

# DISH + DRINKS

## LUNCH

### THREE COURSE PRE-THEATER

\$25

#### STARTERS

**Soup**

butternut squash, roasted pumpkin seeds,  
pumpkin seed oil

**Calamari**

crispy fried with marinara sauce

**Kale Caesar**

baby kale, romaine hearts, croutons,  
parmesan, white anchovies, caesar dressing

**Fried Green Tomato's**

bacon, crème fresh

#### ENTRÉES

**Burger**

L.T.O., cheddar, mayonnaise, frites

**Fish & Chips**

fresh coleslaw, tartar sauce, malt vinegar

**Pasta**

hand crafted fettucine with tomatoes, garlic, basil, white wine  
and parmesan cheese

- with chicken

- with sausage

**Crab Cake**

L.T.O., coleslaw, tartar sauce, frites

#### DESSERT

**Warm Flourless Chocolate Cake**

with vanilla bean ice cream

**Trio Sorbet**

lemon, mango, and raspberry

**Gala Apple Beignet**

with salted caramel ice cream and  
virginia maple syrup

**Pistachio Crème Brûlée**

with powdered sugar