



LUNCH MENU

FLATBREADS

Gluten Free dough available \$3

Breakfast Delight \$20

Sausage, scrambled egg, bacon, cheddar, arugula, and BBQ sauce.

Margherita \$16

Fresh mozzarella, marinara, fresh tomato, and fresh basil.

Tres Formaggi \$16

Olive oil, ricotta, parmesan, and mozzarella.

The Bacon Jam \$22

Olive oil, ricotta, parmesan, mozzarella, and house made bacon jam.

BBQ Fried Chicken \$19

Arugula, cheddar, fried chicken, and BBQ Sauce.

Italian Sausage \$19

House made Italian pork sausage, whipped ricotta, arugula, orange zest, and balsamic glaze.

Mushroom & Caramelized Onion \$17

Seasonal mushrooms, caramelized onion, mozzarella, and marinara.

Supreme \$23

Italian pork sausage, pepperoni, peppers, onions, mushrooms, mozzarella, parmesan, and marinara.

TACOS

ALL TACOS ARE GLUTEN FREE AND SERVED W/ FRENCH FRIES

BBQ Chicken \$16 **BBQ Pulled Pork \$16** **Mixed Vege \$15**
Gochujang slaw, pickled onions, cotija cheese, and cilantro, on corn tortillas.

Shrimp \$20 **Seared Salmon \$24**

Mango Salsa, mango aioli, pickled onions, cotija cheese, and cilantro, on corn tortillas.

Soy Braised Beef Rib Tacos \$23

w/ wasabi aioli, pickled onion, radish, and farm greens, on corn tortillas.

LUNCH MAINS

Egg & Cheese on Brioche \$

GFA

Add Bacon or Ham \$3

Add home fries or side salad \$6

Gluten free bun available \$3

Chef's Omelet of the Day \$16

Served w/ home fries and side salad.

GF

Bacon Jam Burger \$24*

8-ounce grass-fed burger, house made bacon jam, arugula, tomato, and black garlic aioli, on a Brioche bun w/ your choice of Cheddar or Swiss.

Served w/ parmesan parsley fries.

GFA

Gluten free bun available \$3

Fried Chicken Sandwich \$19

Gochujang slaw, pickles, and BBQ sauce on a Brioche bun.

Served w/ French fries.

GFA

Gluten free bun available \$3

Cubano Sandwich \$19

Pulled pork, ham, Swiss cheese, pickles, and our sweet/tangy Cuban aioli, on baguette bread. Served w/ French fries.

Grilled Chicken Sandwich \$19

w/ Arugula, tomato, bacon, black garlic aioli, and Swiss cheese.

Served w/ French fries.

Blackened Salmon BLT Sliders \$23*

Blackened Salmon, crispy bacon, farm greens, tomato, and mango/scallion aioli. Served w/ French fries.

Pad Thai \$25

Traditional Pad Thai rice noodles, egg, peppers, cilantro, bean sprouts, scallions, and pistachio. Topped w/ sesame seeds and lime wedges.

GF

Add Chicken \$10

Add Shrimp \$12

*Add Salmon \$14**

*Add Steak \$16**

Add Duck \$12

Fried Rice \$15

w/ egg and sautéed vegetables

GF/VEG/VA

Add Chicken \$10

Add Shrimp \$12

*Add Salmon \$14**

*Add Steak \$16**

Add Duck \$12

SOUP & SALADS

Chef's Soup of the Day \$14

Udon Noodle Soup \$18

Udon noodles, soy miso fish broth, Bok choy, shiitake mushrooms bean sprouts, water chestnuts, chili, gochujang oil, bonito flakes, seaweed, scallion.

House Salad \$12

Cucumber, diced peppers, tomatoes, and carrots w/ carrot & ginger dressing.

GF/VEG/V

Beet Salad \$13

Roasted beets, arugula, orange segments, and toasted pepitas w/ Dijon honey vinaigrette.

GF/VEG/VA

Five Spiced Poached Pear Salad \$15

Farm Greens, candied walnuts, feta, water chestnuts, shaved radish, and orange zest w/ Kimchi vinaigrette.

GF/VEG/VA

Cold Vermicelli Noodle Salad \$14

Vermicelli noodles, scallion, peppers, orange slices, mint, basil, Topped sweet Thai chili sauce, and sesame seeds.

GF

Kani Salad \$14

Imitation crab, mango, cucumber, carrot, scallion, and sesame seeds, tossed in siracha aioli, served over mixed greens, topped w/ nori & panko crumbs.

GF

Add Chicken \$10

Add Shrimp \$12

*Add Salmon \$14**

*Add Steak \$16**

Add Duck \$12

V-Vegan VA-Vegan Available VEG-Vegetarian
VEGA-Vegetarian Available GF-Gluten Free
GFA-Gluten Free Available O-Organic

**Consuming raw or uncooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Thoroughly cooking meats, poultry, seafood, shellfish, or eggs reduces the risk of foodborne illness.

PLEASE LET YOUR SERVER KNOW OF ANY ALLERGY OR DIETARY RESTRICTIONS

20% Gratuity will be applied to the bill for parties of 6 or more

Executive Chef/ Owner: Flemming Brown