

LUNCH

STARTERS/SALADS.

- TUSCAN WHITE BEAN SOUP** 8.
veggies, prosciutto, parmesan broth, crostini
- CRISPY SHRIMP TACOS** 6. ea
avocado, red onion, aji crema
- FRIED CALAMARI** 13.
fried pickles, tartar sauce
- KALE SALAD (v) (g)** 12.
Brussels sprouts, parmesan, hazelnuts, verjus
- ROASTED BEET SALAD (v) (g)** 10.
goat cheese fondue, arugula, pistachio gremolata
- COBB SALAD (g)** 16.
chicken, bleu cheese, bacon, avocado, tomatoes, eggs, balsamic vinaigrette
- VEGAN WALDORF (v) (g)** 10.
curried cashews, grapes, apples, celery, almond milk avocado dressing

add chicken or shrimp to any salad 7.

*add steak or salmon to any salad 9.

SANDWICHES.

- SMOKEY PEPPER GRILLED CHEESE (v)** 12.
manchego, house boursin, crispy shallots, smokey pepper jam
- *BURGER** 15.
cheddar, LTO, pickles, fries
- *SANDWICH OF THE DAY** MKT.
ask your server
- REUBEN** 14.
sauerkraut, Swiss, thousand island
- LOBSTER SLIDERS** 17.
mayo, lemon, tarragon
- ROASTED CHICKEN SANDWICH** 13.
cranberry sage mayo, sweet onions, fontina
- FALAFEL PLATE (v)** 15.
spinach falafel, tzatziki, muhammara, cucumber olive relish, mini pitas

sandwiches served with house made ranch chips & greens

FLATBREADS.

- WILD MUSHROOM (v)** 16.
fontina, ricotta, caramelized onions, truffle oil
- BACON & SQUASH** 15.
fresh mozzarella, boursin, crispy kale
- TOMATO & MOZZARELLA (v)** 14.
San Marzano tomatoes, basil, evoo
add pepperoni 2.
- *SEARED TUNA** 16.
spicy aioli, crispy shallots, arugula, yuzu
- HOUSE CHICKEN SAUSAGE & RABE** 15.
roasted tomatoes, banana peppers, garlic, provolone, parmesan, chiles
- flatbreads available on a gluten free basil crust

ENTREES.

- BOLOGNESE** 13.
veal, pork, beef, mascarpone, herbs
- *SPICED FAROE ISLAND SALMON** 26.
spinach quinoa, chickpeas, curried tomato sauce, cucumber raita
- HOUSE MADE CANNELLONI (v)** 18.
roasted eggplant, three cheeses, San Marzano tomatoes, basil

SNACKS.

- POPCORN (g)** 5.
bacon, caramel
- SWEET & SPICY PEANUTS (v) (g)** 5.
- CHIPS & DIPS (v)** 8.
cajun corn chips, salsa, guacamole
- STUFFED PEPPADEWS (v) (g)** 4.
feta, honey
- TRUFFLE FRIES** 8.
parmesan, rosemary aioli
- FRIES** 6.

DESSERT.

- BERRY COBBLER** 8.
vanilla ice cream
- BANANA TART** 8.
butterscotch pudding, chocolate crust
- KEY LIME PIE (g)** 8.
graham cracker crust, blueberry compote
- BROWNIE SUNDAE** 8.
vanilla ice cream, chocolate sauce, caramel, whipped cream
- ICE CREAM SANDWICH (g)** 8.
double chocolate chip cookie, vanilla ice cream, chocolate sauce
- CHEESECAKE BITES (2) (g)** 3.
chocolate covered, cookie crust

BEVERAGES.

- COFFEE** 3.
- CAPPUCCINO** 4.
- ESPRESSO** 3.50
- MEM TEA** 3.
Earl Grey (Black)
English Breakfast (Black)
China Green Jade (Green)
Moroccan Mint (Green)
Rooibos Decorated (Herbal) (CF)
Lemon Chamomile (Herbal) (CF)
Crimson Berry (Herbal) (CF)
- FRESH BREWED MEM ICED TEA** 3.
Traditional (Black)
- HOUSE-MADE LEMONADE** 3.
- HOUSE-MADE SODAS** 4.
Blackberry Pineapple Mint
Grapefruit Pear
Mango Orange
Cranberry Apple Cider

(v) vegetarian
(g) available gluten free

*Consumer Advisory: These items may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.

Before placing your order, please inform your server if a person in your party has a food allergy.