

LUNCH

STARTERS/SALADS.

TUSCAN WHITE BEAN SOUP (g)	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, cucumber, eggs, balsamic vinaigrette	
VEGAN WALDORF (v) (g)	10.
curried cashews, grapes, apples, celery, almond milk avocado dressing	

add falafel to any salad 6.

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, cucumber, ponzu	
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	
*MISO GLAZED SALMON	26.
sticky rice, ginger lemongrass broth, bok choy	
CAVATELLI ALL'AMATRICIANA	12.
pancetta, prosciutto, ricotta, spicy tomato sauce	

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	
COCONUT FLAN (g)	8.
seasonal berries, almond cookie	
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	
Concord Grape Lime	

(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.