

lunch



STARTERS

GOAT CHEESE warm rosemary baked goat cheese, pickled onions, tomatoes, baguette	9.5	CHIPS & PICO DE GALLO heirloom tomatoes, red onions, garlic, lime, cilantro, yellow corn chips	6.5
SOUP OF THE DAY	- market price -		

PICK TWO 10

HALF SOUP HALF SANDWICH HALF SALAD

select a combination of any two half portions of our salads, sandwiches, or soup; *burger is excluded*

SALADS

TOMATO aquaponic greens, haricots verts, stilton cheese, grilled red onions, french dressing, balsamic reduction, extra virgin olive oil	10.5	GREEK romaine lettuce, hearts of palm, shaved red onions, cucumbers, tomatoes, feta, olives, garlic butter croutons, greek dressing	10.5
HOUSE aquaponic greens, stilton cheese, broadbent bacon, roasted nuts, balsamic reduction, extra virgin olive oil	9.5	CAESAR romaine lettuce, garlic butter croutons, grana padano, creamy caesar dressing	9.5

- ADDITIONS -

chicken 4 salmon 7 foie gras 12 bacon 1.5 blackened seasoning 1

SANDWICHES

STEAK BURGER 6oz beef patty, cheddar, lettuce, shaved red onions, pickles, mayo, pretzel bun	10.5
PULLED CHICKEN avocado, pickled red onions, pretzel bun	9.5
MARKETPLACE CUBAN orange marinated pork, country ham, gruyère cheese, house mustard, pickles, cuban bread	9.5
ROASTED VEGETABLE WRAP roasted vegetables, gruyère cheese, spinach tortilla	8.5
SMOKED SALMON bourbon barrel smoked maple cured salmon, lettuce, heirloom tomatoes, mayo, cuban bread	9.5
BARBACOA PANINI braised short rib, pineapple chutney, vinegar slaw, cuban bread	10.5

- CHOICE OF SIDE ITEM -

french fries sweet potato fries vegetable of the day

ENTRÉES

BLACKENED FISH TACOS spicy mayo, vinegar slaw, lime, cilantro, corn tortilla	12.5
CHICKEN CORDON BLEU mashed potatoes, haricots verts, stilton cheese	12.5
PORK TENDERLOIN MEDALLIONS jalapeño cornbread, corn relish, chili lime barbecue	11.5
ROASTED BEETS summer squash, chimichurri, pea tendrils	10.5

EXECUTIVE CHEF - ZAC YOUNG
SOUS-CHEF - CASPER VAN DRONGELEN