



# Lunch Menu

## Appetizers

### WINGS

\$13

8 Fried Chicken Wings tossed in your choice of Buffalo, BBQ, Sweet Thai Chili Sauce, Dry Rub Blackening Spice or Jerk Rub.

### SEITAN WINGS

\$12

Vegan Chicken Wings made from Vital Wheat Gluten.

### TRUFFLE FRIES

\$10

Crispy Shoestring Fries tossed in Truffle Oil, Salt and Rosemary Truffle Essence. Topped with Shaved Parmesan.

### HUMMUS PLATE

\$10

Roasted Red Pepper Hummus served with Fresh Carrots, Celery, Red Bell Peppers, Cucumber Sticks and Baby Naan.

### QUESADILLA

\$10

Crispy Tortilla stuffed with Cheeses, Red and Green Bell Pepper, Red Onion, Green Chili and Spices. Topped with Lime Creama, Pico di Gallo and Salsa Roja.

### CHIPS N' SALSA

\$5.50

House-made White Corn Tortilla Chips served with a side of Salsa Roja. Add Guacamole (\$4.50) or Queso (\$4.50)

### CHEESE DIPPER

\$12

Tangy Cheese Dip served with Carrots, Celery and Jalapeno Pretzel Bites

### MEXICAN CHEESE STICK

\$13

Seared Queso Fresco Sticks served with a side of Salsa Roja and Lemon Basil Pesto.

### HUSH PUPPIES

\$12

6 House-made Takoyaki Style meets Southern Hushpuppies. Served with Sriracha Lime Sauce, Ginger Aioli and Hoisin Lime Sauce.

### NACHOS

\$13

House-made White Corn Tortilla Chips, Queso, Shredded Cheddar and Monterrey Jack Cheese, House-made Green Chili, Pico di Gallo, Guacamole and Sour Cream.

### LETTUCE WRAPS

\$11

Fresh Bibb Lettuce, Shiitake Water Chestnut Mix, Shredded Carrots, Pickled Red Cabbage, Bean Sprouts and an Asian Cucumber Salad. Served with sides of Sriracha Lime, Hoisin Lime and Spicy Thai Peanut Sauces. Topped with Chopped Peanuts.

### BREAD AND VERDE

\$6

House-made Focaccia Bread Sticks with Italian Salsa Verde for Dipping.

## SOUP

CUP \$4.50

BOWL \$7

### PORK GREEN CHILI

Plant Based Green Chili Soup. Served with Tortilla Strips and Green Onion.

### CELTIC CHEESE SOUP

Creamy Cheese Soup with Sharp Cheese and Whiskey from Ireland. Served with Croutons and Diced Bacon.

## SALADS

### GRILLED PEACH N' PROSCIUTTO

\$13

Fresh Peaches Grilled and Tossed with Wild Arugula, Red Onions, Grape Tomatoes, Black Prosciutto Ham and White Balsamic Basil Vinaigrette. Topped with Haystack Mountain Goat Cheese, Marcona Almonds and Grilled Baby Naan.

### CHOP CHOP COBB

\$14

Romaine Lettuce, Gorgonzola Cheese, Grape Tomatoes Shredded Carrot and Chicken, topped with Avocado, Diced Egg and Parsley.

### GRILLED CAESAR

\$12

Half Head of Romaine Lettuce, Grilled and Slightly Smokey, topped with House-made Caesar Dressing, Shaved Parmesan and Croutons.

### ROASTED ROOT VEGETABLE

\$13

Fresh Baby Spinach, Wild Arugula tossed in a White Balsamic Basil Vinaigrette and Roasted Beets, Carrot, Red Onions, Crisp Brussel Sprouts and Roasted Yam Fingerling Potatoes. Topped with Toasted Pepitas.

### POKE BOWL

\$17

Coconut Jasmine Rice, Wild Arugula, Pickled Red Cabbage, Shredded Carrot, Red Bell Pepper, Avocado and Edamame, topped with Sushi Grade Raw Salmon, House-made Poke Dressing, Nori and Sesame Seeds.

## HANDHELD SANDWICHES

### TURKEY RYE

\$14

Caraway Rye filled with Russian Dressing, Swiss Cheese, Oven-Roasted Turkey and Crispy Cole Slaw.

### HOT ITALIAN BEEF

\$15

Shaved Sirloin Beef tossed with Muffaletta Olive Mix and Sliced Pepperoncini on a Garlic Butter Seared Hoagie Roll with Provolone Cheese. Served with Au Jus for Dipping.

### CHICKEN WRAP

\$14

Spinach Wrap with Red Bell Pepper Hummus, Grilled Chicken, Lettuce, Tomato, Red Onion, Avocado, Alfalfa Sprouts and Chipotle Aioli.

### TURKEY FOCACCIA

\$14

House-made Focaccia Bread with Oven Roasted Turkey Breast, Baby Spinach, Tomato, Bacon and Pesto Aioli.

### CLASSIC REUBEN

\$14

Caraway Rye filled with 1000 Island Dressing, Roasted Corned Beef, Swiss Cheese and Sauerkraut.

### CHICKEN SALAD

\$13

Croissant, Leaf Lettuce, Tomato, House-made Chicken Salad and Avocado.

### BLACKENED SALMON

\$15

Fresh Blackened Atlantic Filet, Arugula, Tomato, Red Onion and Sundried Tomato Aioli served on a Telera Roll.

### KIMCHI DOG

\$13

Applewood Smoked Frank topped with Kimchi, Chipotle Aioli, Pico di Gallo and Green Onions.

### CHICKEN TENDERS

\$14

Fresh, Never Frozen House Breaded and Fried Chicken served with your choice of Dipping Sauce.

### ADULT GRILLED CHEESE

\$10

Sourdough Bread served with Hot and Goey Cheddar and Swiss Cheese, Tomato and Avocado.

### PUB BURGER

\$16

Half Pound All Natural Black Angus Burger with Lettuce, Tomato, Red Onion and Garlic Aioli. Served on a Sourdough Roll from Marketplace Bakery.

### IMPOSSIBLE BURGER

\$16

Third Pound Plant-based Burger with Lettuce, Tomato, Red Onion and Garlic Aioli. Served on a Sourdough Roll from Marketplace Bakery.

### SHOESTRING FRIES

### FRUIT

### SWEET POTATO FRIES

### TATER TOTS

### ONION RINGS

### SIDE SALAD WITH CHOICE OF DRESSING

## SIDES

## PASTA

### FOXY MAC N' CHEESE

\$15

Creamy Cheese Sauce with Cavatappi Pasta, Bacon, Blackened Chicken and Mixed Cheeses. Topped with Panko Bread Crumbs, Parmesan Cheese, Diced Tomatoes and Parsley.

### BBQ BEEF MAC N' CHEESE

\$16

Creamy Cheese Sauce with Cavatappi Pasta and Mixed Cheeses. Topped with BBQ Braised Beef.

### BAKED CHICKEN PASTA

\$15

Penne Pasta tossed with Chicken, Peppers, Onions and Marinara Sauce. Topped with Mozzarella Cheese, Garlic Panko, Parmesan Cheese and baked until Goey and Golden.

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness*