

# LUNCH

## APPETIZERS

<b>Today's Soup</b> . . . . .	<b>6.95</b>
<b>Calamari</b> . . . . . sweet chili sauce	<b>8.95</b>
<b>Grilled Flatbread</b> . . . . . fresh ricotta cheese, roasted portobello mushroom, sun dried tomato, parmesan, toasted almond	<b>6.95</b>
<b>Steamed Ginger Shrimp Dumplings</b> . . . . . diakon salad, sriracha ponzu	<b>10.95</b>
<b>Chorizo Pot Stickers</b> . . . . . green olive, queso fresco, carica fruit chutney	<b>7.95</b>
<b>Vegetable Quesadilla</b> . . . . . grilled pineapple, tomatillo, roasted chili, pepper jack cheese, roasted red pepper sauce	<b>7.95</b>

## ENTREE SALADS

<b>Mezzi Rigatoni Salad</b> . . . . . organic baby arugula, shaved manchego, crimini mushrooms, white beans, toasted almond vinaigrette	<b>9.95</b>
<b>Candy Cane Beet Salad with Chicken</b> . . . . . fuji apples, asparagus, candy cane beets, feta, basil vinaigrette	<b>13.95</b>
<b>Whym Grilled Chicken Salad</b> . . . . . grilled pineapple, shiitake mushroom, crisp taro, toasted peanuts, coconut sweet chili vinaigrette	<b>12.95</b>
<b>Seared Sashimi Tuna Salad</b> . . . . . avocado, roasted shiitake mushroom, sugar snap peas, polenta croutons, basil-lemon vinaigrette	<b>16.95</b>
<b>Grilled Steak Salad</b> . . . . . grilled all natural hanger steak, romaine, haricot verts, sweet and spicy red onion, vermont white cheddar, pecan buttermilk dressing	<b>14.95</b>
<b>Grilled Chicken Tortilla Salad</b> . . . . . avocado, poblano chili, sweet corn, cheddar cheese, cilantro-chipotle dressing	<b>12.95</b>
<b>Chopped Grilled Chicken Salad</b> . . . . . grilled eggplant, artichoke, sweet potato, goat chesse vinaigrette	<b>9.95</b>
<b>Grilled Salmon Over Mediterranean Salad</b> . . . . . green beans, oven roasted tomatoes, fingerling potatoes, kalamata olives, baby greens, balsamic-black pepper vinaigrette	<b>14.95</b>
<b>The T/B/A Salad</b> . . . . . <b>changes daily :: add grilled salmon \$4.00</b>	<b>10.95</b>
<b>Mixed Field Greens with Grilled Chicken</b> . . . . . ginger-miso vinaigrette	<b>9.95</b>

## SIDES

<b>Handcut Fries , Smashed Potatoes or Housemade Taro Chips</b> . . . . .	<b>3.95</b>
<b>Curried Onion Rings</b> . . . . .	<b>4.95</b>
<b>Roasted Asparagus, Sautéed Spinach or Sautéed Broccoli Rabe</b> . . . . .	<b>4.95</b>
<b>Baked Penne and Creamed Spinach Gratin</b> . . . . .	<b>5.95</b>

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## SANDWICHES

<b>Black Forest Ham Panini.</b> . . . . .	<b>9.95</b>
vermont white cheddar, grilled onion, handcut fries	
<b>Grilled Chicken and Avocado Sandwich.</b> . . . . .	<b>10.95</b>
on 7 grain bread, arugula, grilled lemon mayo, taro chips	
<b>Sirloin Burger.</b> . . . . .	<b>9.95</b>
sesame brioche, handcut fries	
<b>House Made Vegetable Burger.</b> . . . . .	<b>9.95</b>
sesame brioche, chipotle aioli, field greens salad with ginger-miso vinaigrette	
<b>Vietnamese Steak Sandwich.</b> . . . . .	<b>12.95</b>
sourdough, pickled carrot and red onion, sriracha mayo, handcut fries	
<b>Grilled Chicken Panini.</b> . . . . .	<b>10.95</b>
portobello mushroom, smoked fresh mozzarella, pequinillo peppers, handcut fries	
<b>Grilled Salmon Club.</b> . . . . .	<b>12.95</b>
toasted challah, double smoked bacon, thai mayo, field greens salad with ginger-miso vinaigrette	
<b>Grilled Chicken Wrap.</b> . . . . .	<b>9.95</b>
spinach tortilla, fried banana, roasted poblano chili, saffron aioli, taro chips	
<b>Pulled Pork Sandwich.</b> . . . . .	<b>10.95</b>
on sesame brioche, whole grain mustard slaw, horseradish sauce, handcut fries	
<b>Portobello Sandwich.</b> . . . . .	<b>9.95</b>
baguette, smoked mozzarella cheese, rosemary aioli, field greens salad with ginger-miso vinaigrette	

## ENTREES

<b>Penne Prima.</b> . . . . .	<b>9.95</b>
fontina cheese, asparagus, roma tomato, leeks, cilantro pesto cream	
<b>Baked Chicken Pot Pie</b> . . . . .	<b>14.95</b>
chicken-apple sausage, chicken breast, vegetables, cheddar chive biscuit crust	
<b>Blackened Chicken and Andouille Jambalaya.</b> . . . . .	<b>12.95</b>
<i>"our creole classic"</i>	
<b>Porcini Farfalle.</b> . . . . .	<b>15.95</b>
roasted porcini, shiitake, oyster and portobello mushrooms, parmesano reggiano	
<b>Cornmeal Crusted Atlantic Salmon.</b> . . . . .	<b>15.95</b>
snap peas, cipollini onion, oyster mushroom, fingerling potato and tomato compote	
<b>Pan Roasted Organic Chicken Breast</b> . . . . .	<b>14.95</b>
three organic grains, roasted corn sauce	
<b>Grilled All Natural Hanger Steak Frite.</b> . . . . .	<b>16.95</b>
roasted garlic aioli, handcut fries	
<b>Chipotle Spiked Meatloaf</b> . . . . .	<b>13.95</b>
sautéed spinach, vermont cheddar mashed potatoes, double smoked bacon-mushroom gravy	

***Chef Mario J. Arnero and Staff***