

Lunch

Starters

- Crab Cakes with sautéed arugula, red bell pepper and lime dill sauce 10
Baked Brie served with fresh pears, toasted almonds and honey lemon sauce 12
Spinach Artichoke Dip with tortilla chips 8
Cold Smoked Salmon with capers, onions, cream cheese and grilled bread 12.5
Shrimp Salad Stuffed Avocado with creamy chipotle dressing 12
Chips & Salsa with Mango salsa and Red salsa 6.5
Soup of the Day cup 3 bowl 5

Salads

Local Flavor Housemade Dressings

Blue Cheese, Ranch, Vinaigrette, Garlic Parmesan & Seasonal Fruit Vinaigrette (featuring Fresh Harvest Vinegars)

- Sesame Encrusted Goat Cheese arugula, dried cranberries, balsamic reduction 11
Pear Pistou fresh pears, basil, toasted pine nuts, Parmigiano Reggiano, balsamic reduction 11
Spinach & Strawberries with Gorgonzola, toasted walnuts and balsamic reduction 10
Cobb grilled chicken, avocado, bacon, Gorgonzola, carrots, olives, bell pepper, tomato 12
Greek feta, kalamata olives, beets, pepperoncini, carrots, red bell pepper 9
Chef turkey, ham, cheddar and jack cheese, black olives, carrots, red bell pepper 10
Lemon Chicken Caesar 10
Salmon Caesar 14
House Salad mixed greens with carrots, red bell peppers, black olives, tomato 6

Add to any salad ~ chicken 4 • salmon 8 • portobello 6

House Specialties

- Quiche of the Day served with house salad 9
Fish Tacos pan seared tilapia, cabbage and spicy cilantro sauce served with black beans 10
Shrimp Diablo spicy red sauce, fresh spinach, kalamata olives on garlic cheese grits & salad 12
Meatball Sub meatballs, pomodoro sauce, mozzarella, open faced on sourdough with coleslaw 10
Grilled Salmon with a lime-dill cream sauce and side salad 14
Santa Fe Pita stuffed with choice of chicken, beef or black beans, pepper jack cheese tomato, avocado, sour cream, sides of red and mango salsa and coleslaw 9

Special Beverages

- Local Flavor Bloody Mary 8 Spicy with house infused vodka 9
Mimosa orange juice and Champagne 6 Blood Orange Mimosa 9
Bellini made with white peach puree and Champagne 7
Iced Coffee from our house made concentrate with choice of black, white and simple syrup 4
Sangria red or white 8

Local Flavor Half Pound Burgers • lettuce, tomato, pickle, onion and coleslaw

Local Flavor Burger 9

Local Flavor Cheeseburger • cheddar, swiss, feta or pepper jack 10

Bacon Cheddar Burger 11

Avocado Pepper Jack 11.5

Mushroom Swiss Burger 11

Gorgonzola Caramelized Onion Burger 11

Jalapeno Pepper Jack 10.5

Patty Melt swiss, caramelized onions on rye 11

Black Bean Pepper Jack topped with seasoned black beans and pepper jack 11

The International onion straws, cheddar and barbeque sauce 11.5

Add • caramelized onion, mushrooms, jalapeno or black beans 1 avocado 1.5

Sandwiches served with coleslaw

Turkey Avocado Pepper Jack served on sourdough 9

Turkey & Swiss on a honey wheat hoagie 8.5

Chicken Walnut Pesto with mozzarella and red bell pepper on sourdough 9.5

Chicken, Mushroom & Swiss with roasted garlic mayo on a honey wheat hoagie 9

Pan Seared Tilapia with lime dill sauce on a honey wheat hoagie 9

Classic Reuben with corned beef, swiss and sauerkraut on marble rye 9.5

Turkey Reuben with swiss and sauerkraut on marble rye 9.5

French Dip served on sourdough 8.5 with swiss 9.5

Italian Beef mozzarella, roasted red bell pepper, open faced on sourdough 10

Vegetarian Sandwiches served with coleslaw

Grilled Eggplant with mozzarella, red bell pepper, arugula and walnut pesto on sourdough 9

Tapenade & Goat Cheese with red bell pepper and arugula baked on sourdough 10

Avocado & Cheddar caramelized onions, tomato, roasted garlic mayo on a honey wheat hoagie 8.5

Grilled Portobello & Swiss with roasted red bell pepper, arugula & chipotle mayo 10.5

Veggie Reuben with a garden burger, swiss and sauerkraut on marble rye 10

Original Garden Burger 9 add cheese 1

*Vegenaise available upon request

French Fries 2.5 Onion Straws 3.5

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