

Lunch

~ BEGINNING ~

Crab Bisque 8./10.

Soup du Jour 4./8.

GF Wild Shrimp Cocktail, avocado & jicama salad 4. /each

~ TIERS OF TASTE ~

Choose 1 for 8. or 3 for 22.

Devils on Horseback—chorizo stuffed dates wrapped in bacon

Fried Brussel Sprouts—crispy chick pea

Trio of Dips – hummus, babaganoush, feta dip, pita

Chicken Wings – choice of *buffalo or korean style

Fried Calamari – peppers & vinegar glaze

~SALADS~

Kale Salad—spicy dressing, toasted sesame seeds, beemster cheese 9.

Caesar Salad—focaccia croutons, caesar dressing 8.

GF Mixed Greens– tomato, cucumber, radish, miso vinaigrette 7.

GF Marguerita Salad—field greens, candied walnuts, fruit, blue cheese, tomato vinaigrette 9.

GF Iceberg Wedge Salad—bacon, rothkase blue cheese, buttermilk dressing 9.

GF Roasted Squash Salad – brussels sprouts, dried cherries, pancetta, red onion, toma celena cheese 10.

GF Bibb Lettuce Salad – apples, pomegranate seeds, red onions, poppy dressing 8.

GF Roasted Griggstown Chicken Salad—sautéed apples, candied walnuts, blue cheese, apple cider vinaigrette 16.

GF Cobb Salad – romaine, bacon, hard-boiled egg, tomato, avocado, scallion, goat cheese, mustard vinaigrette 14.

Add to your salad:

*Grilled Chicken Breast 7. Grilled Wild Shrimp 12. **Faroe Island Grilled Salmon 10.*

*Crispy Crab Cakes 14. **Grass Fed Flat Iron Steak 9.*

~ SANDWICHES ~

**Grass Fed Yardley Burger—roasted tomato, boursin cheese, hand cut fries 15.

Grilled Tuna Club – bacon, lettuce & tomato, herb mayonnaise, fries 16.

Thai Chicken Burger—sriracha mayo, green papaya salad, spicy fries 15.

–Soup du Jour & ½ Sandwich 14.

–Crab Bisque & ½ Sandwich 15.

–Pastrami Reuben – swiss cheese, sauerkraut, thousand island, toasted rye bread, chips 14.

–Plainville Turkey, Avocado, Bacon & Brie—fig & balsamic mayo, toasted multigrain, apple slaw 15.

–Filet Mignon Cheese Steak—caramelized onions, American cheese, hand cut fries 15.

–Chicken Salad Wrap – cranberries, apples, pecans, whole wheat wrap, chips 13.

–Grilled Ham Sandwich – Meunster cheese, onions, cognac mayonnaise, chips 13.

–Short Rib Grilled Cheese – horseradish, fries 14.

~ MAIN ~

** GF Faroe Island Salmon – roasted beets, sauteed arugula, orange salsa 17.

Crispy Crab Cakes– brussels sprouts slaw, sweet potato wedges 19.

Lemon Chicken – mashed potatoes, capers & olives 15.

GF Vegan Squash Red Thai Curry – butternut squash, coconut milk, peppers, onions, basmati rice 14.

Quiche du Jour—fresh fruit, mixed greens 14.

Fish & Chips—beer battered pollock, hand cut fries, malt vinegar 15.

GF Traditional Meatloaf – peas & carrots, mashed potatoes, brown gravy 16.

\$7 House Wine

Pinot Grigio

Chardonnay

White Zinfindal

Merlot

Cabernet

Lunch for Less 3 Courses for \$17.95

11:30 – 3:00 Monday – Saturday

~ BEGINNING ~

Soup du Jour – Crab Bisque (add \$2) – Caesar Salad

^{GF} Marguerita Salad – ^{GF} YI Garden Greens Salad

~ MAIN ~

Fish Du Jour

Pasta Du Jour

^{GF} Vegan Squash Red Thai Curry – butternut squash, coconut milk, peppers, onions, basmati rice

^{GF} Traditional Meatloaf – peas & carrots, mashed potatoes, brown gravy

Fish & Chips – beer battered pollock, hand cut fries, malt vinegar

Crispy Crab Cakes– brussels sprouts slaw, sweet potato wedges (Add \$6)

** ^{GF} Faroe Island Salmon– roasted beets, sauteed arugula, orange salsa (Add \$3)

Lemon Chicken – mashed potatoes, green olives & capers, lemon butter sauce

~ ENDING ~

Chef's seasonal dessert – ^{GF} Chocolate Mousse – ^{GF} Fruit cup – ^{GF} Sorbet

GF Indicates Gluten Free

No Sharing, Applies to Parties of 8 or Less, Not to Be Combined with Any Other Discount.



Proudly Serving Fair Trade & Organic Coffee

Monday – ½ Price Bottles of Wine

Dine Early Menu

7 Days a Week from 4:30 to 6
All Night on Tuesday

Lunch for Less

Monday to Saturday 11:30 -3:00

Happy Hour Specials

Monday-Friday from 5 to 7 in our Bar
5 Different Drinks & Appetizers, \$5 Each

Thursday- Ladies Night

\$5 Cosmos & Selected Drinks