

## Lunch

### ~ BEGINNING ~

**Crab Bisque** 8./10.

**GF Wild Shrimp Cocktail**, traditional cocktail sauce 4. /each

**GF Tuna Tartare** – cucumber, avocado, ginger soy dressing 18.

**Cheese Plate – Choice of 3 for 13. Choice of 4 for 16.**

*Boschette al tartufo – Pyrenees Brebis – Bucheron –  
Bleu d’Auvergne – Humboldt Fog*

### ~ TIERS OF TASTE ~

Choose 1 for 8. or 3 for 22.

**GF Deviled Eggs** – horseradish, chives

**Calamari** – hot peppers, scallion, chili lime sauce

**Guacamole & Chips** – made in house

**GF Crispy Brussels Sprouts** – Vietnamese sauce with crispy chick peas

**Chicken Wings** – **GF** buffalo with house blue or charred scallion barbeque

**GF Devils on Horseback** – bacon wrapped dates stuffed with chorizo

**Hummus** – grilled pita, red onion, cucumber, grape tomatoes, scallions

### ~SALADS~

**Kale Salad** – spicy dressing, toasted sesame seeds, beemster cheese 10.

**Caesar Salad** – focaccia croutons, caesar dressing 9.

**GF Asian Pear Salad** – arugula, goat cheese, toasted almonds, cranberries, white balsamic vinaigrette 12.

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

**GF Marguerita Salad** – field greens, candied walnuts, fruit, blue cheese, tomato vinaigrette 10.

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

**GF Griggstown Roasted Chicken Salad** – mixed greens, sauteed julienne apples, candied walnuts, blue cheese, apple cider vinaigrette 15.

#### *Add to your salad:*

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

*Crab Cake 10. \*\*Grass Fed Flat Iron Steak 9. Griggstown Roasted Chicken 7.*

### ~ SANDWICHES ~

**\*\*Yardley Burger** – roasted tomato, Boursin cheese, hand cut fries 16.

**Pastrami Reuben** – swiss cheese, pickled cabbage, thousand island, toasted rye bread, chips 14.

**Plainville Turkey, Avocado, Bacon & Brie**–fig & balsamic mayo, toasted multigrain, chips 15.

**Shaved Ribeye Cheesesteak** – caramelized onions, American cheese, hand cut fries 16.

**Thai chicken Burger** – green papaya slaw, sriracha mayo, spicy fries 16.

### ~ MAIN ~

**Quiche du Jour** – mixed greens, fresh fruit 14.

**\*\* GF Faroe Island Salmon** – roasted beets, sautéed arugula, orange salsa 19.

**Crab Cake** – white sweet potato wedges, brussels sprout slaw, tartar sauce 19(1)/28(2).

**Fish & Chips** – beer battered cod, french fries 16.

**Lemon Chicken** – mashed potatoes, capers & olives 17.

**Castle Valley Grain Bowl** – delicata squash, shaved Brussels, wheat berries, walnut & butternut squash pesto, toasted squash seeds 16.

**GF Meatloaf** – mashed potatoes, broccoli rabe, red gravy, ricotta salata 16.

**\*\* GF Flat Iron** – mashed potatoes, green beans, chianti demi 18.

*\*\*Consuming raw or undercooked foods may increase the risk of foodborne illnesses*