

LUNCH & GREENS

GOURMET DELI STYLE

(served with housemade bread basket)

All tuna salads made with solid white tuna.

Curry chicken salad, apricots, golden raisins, toasted coconut dressing.

Artichoke chicken salad, rosemary, lemon zest, mint olive oil mayonnaise.

Dried strawberry, toasted pecan chicken salad, honey thyme and yogurt.

Tuna tossed with red onion, celery, parsley, apple cider vinegar, olive oil mayonnaise.

Tuna, tomato, dill, roasted garlic, cucumber, mint, capers, lemon vinaigrette.

Curry tuna, apricots, golden raisins, toasted coconut dressing.

Grilled, white corn meal crusted or breaded chicken.

Marinated tri-tip steak.

Fresh orange thyme scented fresh turkey breast.

Grilled salmon, shrimp or mahi mahi.

SALADS

Arugula, burrata, local honey, baby string beans, tomato, olives, sage vinaigrette.

Signature salad of local mixed greens, dried figs, heirloom tomato, English cucumbers, duo of pumpkin seeds, sherry vinaigrette.

Spinach, avocado, papaya, shaved red onion and roasted okra topped, corn bread croutons.

Caesar salad, challah croutons.

FLATBREADS

(on housemade flatbreads)

Blistered heirloom tomatoes, basil, burrata.

Yellow beets, spinach, grilled shrimp, dill Havarti.

Grilled eggplant, pea shoots, roasted peppers, olives, feta.

Black bean puree, shredded chicken, tomatillos, grass fed white cheddar.

SLIDER BAR

Panko crusted turkey, sesame, seaweed salad, sambal olek and scallion cream cheese.

Braised pork, red walnuts, merlot poached pears, kale pesto.

Grilled eggplant, red lentil fritter, roasted tomato, tzatziki.

Lamb burger, marinated cucumbers, red onion, gouda fondue.

Prosciutto, thinly sliced melon, fresh mozzarella, micro sprouts, sherry glaze.

SIDE DISHES

Mixed grilled vegetables.

Toasted quinoa, wild mushrooms, shallots, thyme, truffle oil.

Red bliss potato salad.

Green Thai udon noodles with baby bok choy, mango.