



2 COURSE LUNCH

Starters (choose two)

seasonal vegetable soup

chicken matzoh ball soup family recipe

the wedge iceberg lettuce, bacon bits, great hill blue cheese dressing

baby kale salad baby chioggia beets, haricot vert, dill, black olive vinaigrette

endive salad baby arugula, d'anjou pear, spiced pecans, goat cheese, sherry vinaigrette

deviled eggs hard boiled egg, dried caper, & garlic chips

Mains (choose three) (sandwiches include shoestring fries)

cadillac grilled cheese gruyere, cheddar, béchamel, garlic-herb butter, white bread

house corned beef reuben gruyere cheese, sauerkraut, and 1000 island on marble rye

portobella mushroom reuben gruyere cheese, sauerkraut, and 1000 island on marble rye

carolina pulled pork house-smoked bbq pork, roasted poblano aioli, coleslaw, crispy onions

french dip roast beef, au jus, horseradish cream, garlic-herb butter

turkey salad sandwich roast turkey, dry cranberry, celery root, spiced pecans, sage-garlic mustard, ciabatta

½ lb beef hamburger VT cheddar, caramelized onions, honey mustard, sesame seed bun

shrimp caesar salad baby shrimp, lolla rossa, tomato conserva, olive oil croutons, parmesan, white anchovy

steak salad with baby spinach, figs, tomato, olive, caramelized onion, pumpkin seed vinaigrette

grilled chicken cobb salad with avocado, tomato, fried egg, bacon & blue cheese

shrimp & bacon mac 'n cheese

risotto fava bean, artichoke, preserved lemon, parmesan, fines herbs, crispy leeks

\$25 per person, plus beverage, tax, 20% gratuity

menu subject to change due to seasonality

Add Dessert for \$6 (choose two)

warm apple pie sundae *confit apples, ginger ice cream, flaky pie crust, cinnamon crème anglaise*

pear cobbler *poached pear baked in cake batter with crumble topping and lemon verbena ice cream*

chocolate chip bread pudding rum-raisin ice cream, butterscotch sauce

red velvet cake cream cheese frosting, chocolate pearls, cinnamon crème anglaise

seasonal sorbet salty oat cookie