



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

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

baby arugula french beans, radish, carrot, dill, sherry-shallot vinaigrette

Mains (choose three) (sandwiches include shoestring fries)

the elvis peanut butter, apple wood bacon, maple-honey and banana on pan-fried challah bread

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, with or without cheese

roasted organic turkey fava bean pesto, red onion marmalade, arugula, aioli, multigrain bread

½ lb beef hamburger with vermont cheddar on a sesame seed roll

little gem salad poached shrimp, caper berries, croutons, parmesan, creamy caper dressing

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

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

menu subject to change due to seasonality

Add Dessert for \$6

nutella cheesecake hazelnut-graham cracker crust, marshmallow whip, mango puree, cocoa nibs

apple brown betty maple-cinnamon ice cream, butterscotch sauce

rhubarb-honey crisp ginger ice cream

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

seasonal sorbet salty oat cookie