



## LUNCH MENU

### Appetizer

- French Onion Soup with Swiss 9
- Shrimp and Lobster Bisque with Tarragon and Roasted Shrimp 9
  - Broccoli Soup with Blue Cheese and Almonds 10
  - Kale Salad with Cranberries, Pecans and Chevre 8
- Green Salad with Chevre, Pine Nuts and Confit Tomatoes 8
  - Beet Salad with Oranges, Pistachios and Arugula 9
- Heirloom Tomato Salad with Pine Nuts, Basil Oil, and Aioli 9
  - Burrata with Sweet Peppers, Basil, and Balsamic 12
- House Smoked Salmon with Potato Cake, Crème Fraiche, Dill, and Frisée 13
  - Brussels Sprouts with Bacon Marmalade and Parmesan 8
  - Blistered Shishito Peppers with Garlic Aioli 10
- Shrimp Risotto with Shellfish Butter and Parmesan 13

### Entrée

- Local Butternut Squash Risotto with Fried Sage and Parmesan 13
- Vegetarian Gnocchi with Carrot Sauce, Peas, and Mushrooms 13
- Salmon Filet with Spinach, Lentils, Bacon, Tomato, and Garlic 14
- Skate Wing with Roasted Potatoes, Green Beans, and Tomato 14
  - Trout Amandine with Green Beans, Capers, and Almonds 13
  - Crab Cake with Sauteed Spinach and Creamed Corn 18
  - Coq au Vin with Potato Puree and Root Vegetables 14
  - Autumn Olive Farms Pork Loin with Kale and Spaetzle 15
- House Burger with Swiss and Caramelized Onions, Frites, and Salad 15

### Dessert

- Gianduja Chocolate Mousse with Hazelnuts 6.5
- Beignets with Cinnamon Sugar and Chocolate Sauce 6.5
- Profiteroles with Vanilla Ice Cream and Chocolate Sauce 6.5