



## Lunch Starters

Chef's Daily Soup Selection 4 cup / 5 bowl

Moroccan Chicken Soup with charmoula butter (GF) 4 cup / 5 bowl

Curried Parsnip Bisque with naan bread croutons (GF without croutons) 4 cup / 5 bowl

Harissa Marinated Brussels Sprouts, feta, sundried tomatoes, mint, lemon yogurt (GF) 11

Bistro Salad, mixed greens, stilton blue cheese, toasted walnuts, dried cranberries, whole grain mustard vinaigrette (GF) 6 / 9

Arugula Salad, candied pecans, roasted butternut squash, pomegranate vinaigrette (GF) 6 / 11

Chicken Confit Salad, crisp chicken confit, tossed greens, walnuts, dried cranberries, dijon apple cider vinaigrette (GF) 6 / 11

Caesar Salad, romaine hearts, shaved parmigiano-reggiano, house-made focaccia croutons (GF) 5 / 8

Lunch Salad & Soup Combo 9

Enjoy a half salad with a cup of house-made soup!

## Mains

Lemon Ginger Salmon Udon, buckwheat soba noodles, snap peas, scallion, daikon radish in purple cabbage dashi 14

Kentucky Burgoo, savory stew of chicken and bison with corn, okra, black eyed peas (GF) 13

Gnocchi Mac & Cheese with Smoked Pork Shoulder, crispy bacon 12

Chickpea, Potato and Cauliflower Curry with basmati rice, fresh tomato, coriander (GF) 11

Brisket Pot Pie, rich beef gravy with carrot, celery, pearl onion, potatoes and peas served in a flakey puff pastry shell 13

Additions to any entrée or salad:

6 oz. grilled salmon \$8 7 oz. grilled chicken breast \$6

## Handhelds

Classic Angus Burger 11

8 oz. Angus Burger on a kaiser roll with lettuce, tomato, and onion

Add \$1 each: cheddar, provolone, swiss, american, blue cheese, bacon, sautéed mushrooms, or a fried egg

Signature Burger 16

Blend of brisket and chuck, feta, candied jalapeños, pickled cherry tomatoes, arugula, brioche bun

Beef Cheek Po'Boy 13

House braised aromatic beef cheek on crusty baguette with olive oil dressed arugula, thin sliced roma tomato and horseradish aioli

Impossible Veggie Burger 11

Leaf lettuce, tomato, house pickles and yellow pepper mayo on whole wheat bun

Green Goddess Sandwich 9

Goat milk cheese, mild white cheddar, fresh spinach, basil, zucchini, avocado, zesty pesto, on toasted sour dough

Kellogg Chicken Salad Sandwich 10

Crisp lettuce, sliced tomatoes on whole wheat bread

Grilled Cheese 9

Thick sliced challah bread, boursin, sharp cheddar and swiss cheese, with arugula & tomato salad

Offered with your choice of *french fries*, *sweet potato fries* or *house-made coleslaw*  
Or substitute a cup of soup, garden salad, or fresh fruit in place of a side for \$2 additional  
Substitute **gluten free** bread on any sandwich for \$1

(GF) = Gluten Friendly or can be made Gluten Friendly

**Vegan needs?** Please speak with your server. Many of our dishes can be made vegan.

Ask your server about menu items that are cooked to order or served raw.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness.

We cannot guarantee that allergens may not have been introduced during another stage of the food chain process or, even inadvertently, during preparation.

If your party has 8 people or more, we have an automatic 20% service charge.