

Starters

Lunch served 11:00 am to 4:00 pm

Crab Cakes with sautéed arugula, red bell pepper and lime dill sauce 10

Baked Brie served with fresh pears, apples, toasted almonds, honey lemon sauce and bread 10.5

Shrimp Salad Stuffed Avocado with creamy chipotle dressing 9

Spinach Artichoke Dip with grilled bread 7.5

Cold Smoked Salmon with capers, onions, cream cheese and grilled bread 10

Antipasto Platter with Italian sausage, tapenade, roasted red bell peppers, mixed olives
artichokes and peppers, Parmigiano Reggiano and grilled bread 9

Soup of the Day cup 3.00 bowl 4.00

Salads

Housemade Dressings • Vinaigrette • Garlic Parmesan • Bleu Cheese • Ranch

Pear Pistou with fresh pears, basil, toasted pine nuts, Parmigiano Reggiano and balsamic reduction 9

Sesame Encrusted Goat Cheese with arugula, dried cranberries and balsamic reduction 9

Greek feta, kalamata olives, beets, pepperoncini, carrots, red bell pepper, tomato and onion 8

Chef turkey, ham, cheddar and jack cheese, black olives, carrots, red bell pepper, tomato and onion 9

Lemon Chicken Caesar 8

Salmon Caesar 12

House Salad carrots, red bell pepper, black olives, tomato and red onion 6

Local Flavor Half Pound Burgers

served with lettuce, tomato, pickle, onion and coleslaw

Caramelized Onions add 1.00

Local Flavor Burger 7.00

Local Flavor Cheeseburger 8.00

Cheddar, Swiss or PepperJack

Bacon Cheddar Burger 9.00

Avocado Pepper Jack 9.00

Mushroom Swiss Burger 9.00

Gorgonzola Burger 8.00

Black Bean Pepper Jack 9.00

Jalapeno PepperJack 9.00

Patty Melt swiss cheese, caramelized onions on rye 9.00

The International onion straws, cheddar and barbeque sauce 10.00

The Original Garden Burger 7.00 cheese add 1.00

Add avocado, mushrooms, caramelized onion, jalapeno, black beans 1.00 each

French Fries 2.50

Onion Straws 3.00

Sandwiches

served with coleslaw

Turkey Avocado Pepper Jack served on sourdough 9.00

Turkey & Swiss on a honey wheat hoagie 8.00

Chicken Pesto with mozzarella and red bell pepper on sourdough 9.00

Chicken, Mushroom & Swiss with roasted garlic mayo on a honey wheat hoagie 9.00

Pan Seared Tilapia with lime dill sauce on a honey wheat hoagie 9.00

Classic Reuben with corned beef, swiss and sauerkraut on marble rye 8.50

Turkey Reuben with swiss and sauerkraut on marble rye 8.50

French Dip served on sourdough 8.00 with swiss 9.00

Italian Beef with mozzarella, roasted red bell peppers and Italian seasonings on sourdough 9.00

Vegetarian Sandwiches

served with coleslaw

Grilled Portabella with swiss, roasted red bell pepper and arugula on a multi-grain bun 8.00

served with chipotle mayo

Tapenade & Goat Cheese with red bell pepper and arugula baked on sourdough 8.00

Avocado & Cheddar with caramelized onions and tomato on a honey wheat hoagie 7.50

served with roasted garlic mayo

Veggie Reuben with a garden burger, swiss and sauerkraut on marble rye 8.50

House Specialties

Quiche of the Day served with house salad 8.00

Santa Fe Pita stuffed with pepper jack cheese, avocado and choice of chicken, beef or black beans topped with sour cream, tomato and sides of red and mango salsas 9.00

Grilled Salmon served with a lime-dill cream sauce and house salad 12.00

Fish Tacos pan seared tilapia with cabbage and spicy cilantro sauce, served with black beans 10.00

Shrimp Diablo a spicy red sauce with fresh spinach and Kalamata olives on garlic cheese grits 12.00
served with a salad

Jamaican Jerk Prime Rib open faced with caramelized onions and chipotle mayo on sourdough 12.00
served with coleslaw

Meatball Sub housemade meatballs, pomodoro sauce and mozzarella, open faced on sourdough 9.00
served with coleslaw