

# LUNCH MENU

EXECUTIVE CHEF: ANNE SERGENT

## SHARE PLATES

### FRIED GREEN TOMATO 12

crispy green tomatoes, goat cheese  
ricotta mozzarella, tomato bacon jam

### GARLIC SHRIMP 14

creamy white wine butter sauce,  
tomato, fresh herb, crostini

### HUMMUS 12

homemade roasted garlic hummus  
topped with mediterranean veggies &  
feta, pita bread

### TOMATO FLATBREAD 14

Roasted tomatoes, ricotta,  
mozzarella, goat cheese, garlic oil,  
arugula, aged balsamic

### MUSHROOM FLATBREAD 16

Topped with local roasted rainwater  
mushrooms, herbed cheese, roasted  
garlic, arugula, aged balsamic

### STICKY THAI CHICKEN WINGS 14

Sweet chili sesame glaze, cucumber  
jalapeño salad, topped with toasted  
sesame seeds and peanuts, side of  
red pepper aioli

## SALADS

### TOASTED PECAN CRANBERRY CHICKEN SALAD 16.5

Mixed greens, seasonal fruit, artesian  
bread, sweet dressing

### COBB 16.5

Grilled chicken, applewood bacon, egg,  
toasted almonds, blue cheese, cucumber,  
avocado, tomato, red onion, peas,  
creamy herb dressing

### ORCHARD 16.5

Crispy chicken, apple, grapes, candied  
pecans, blue cheese, green onion,  
mustard poppy seed dressing

### GREEK GODDESS 16.5

Grilled chicken, cucumber, sweet  
peppers, cherry tomato, kalamata olive,  
red onion, feta cheese, creamy basil  
goddess dressing

### SHRIMP MEXI CALI 17.5

Grilled Carolina shrimp, roasted corn  
and peppers, black beans, cherry  
tomato, avocado, cheddar & monterey  
blend, red onion, crispy tortilla,  
cilantro lime dressing

### CRISPY THAI SHRIMP SALAD 17.5

Crispy shrimp tossed in a sweet Thai  
glaze, oranges, cucumber, carrots, chow  
mein noodles, green onions, peanuts,  
wonton chips, crunchy greens, cilantro  
lime vinaigrette

### SOUTHERN 15.5

Smoked bacon, fried green tomato  
croutons, red onions, smoked almonds,  
goat cheese, fresh corn, bacon  
vinaigrette, buttermilk herb dressing

ADD CHICKEN, SHRIMP, SALMON 6/8/11

## SANDWICHES

### TOASTED PECAN CRANBERRY CHICKEN SALAD SANDWICH 16

Rustic white Italian toast, lettuce, mayo

### BUTCHERS 17

Braised beef, arugula, tomato, provolone,  
crispy onions, comeback sauce, ciabatta

### SALMON BLAT 18

Grilled salmon, creamy herb dressing,  
lettuce, tomato, avocado, rustic white  
Italian bread

### FARMERS 16.5

Fresh mozzarella, provolone, grilled  
eggplant, mushrooms, roasted roma,  
roasted red peppers, artichoke hearts,  
arugula, balsamic glaze, pesto, ciabatta

### FISH N' CHIPS 16

Atlantic beer battered cod, slaw, fries  
& tartar sauce

### CRISPY CHICKEN SANDWICH 16

Crispy chicken, honey mustard, pickles,  
slaw, ciabatta

### REUBEN 16

Corned beef, swiss cheese, sauerkraut,  
comeback sauce, marble rye bread

### GREEK CHICKEN WRAP 16

Mediterranean chicken, grilled onion,  
lemon dill sauce, cucumber, tomato, pita  
bread

### SOUTHERN CUBAN 17

Roasted pulled pork, swiss, bacon,  
pickles, mustard aioli, crispy onions,  
ciabatta

### SMASH BURGER\*

Cheddar cheese, grilled chopped onion,  
lettuce, mayo, mustard.

### LIL' ONE 14.5

### DOUBLE 17.5

A 3% SURCHARGE WILL BE INCLUDED FOR ALL CARD TRANSACTIONS

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK FOR  
FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS. MENU ITEMS MAY CONTAIN OR  
COME IN CONTACT WITH THE EIGHT ALLERGENS IDENTIFIED BY LAW, INCLUDING WHEAT/GLUTEN, MILK, EGGS,  
PEANUTS, TREE NUTS, FISH, SHELLFISH, AND SOY.