



Lunch Menu

12–2pm

Salads

Sashimi Ahi Tuna

cucumber & spring mix salad with a wasabi soy dressing
served in Rice Vase \$16.95

Genius

curry kale, roasted beets, chick peas, feta & pepitas
with cider dressing \$9.95

add organic chicken breasts to either salad for \$6

Sandwiches

Open Face Sustainable Salmon BLT

gluten free local artisan bread & citrus aioli \$15.95

Roasted Avocado Flatbread

feta, strawberry salsa, arugula mint & cilantro \$13.95

Nashville Crispy Chicken

with spicy pickle mayo on a brioche roll \$12.95

House Grilled Cheese

on wheat or white \$4.95

Angus Beef Burger

lettuce, tomato & onion on brioche bun
with choice of cheddar, provolone, swiss or American \$13.95

Vegetarian Chipotle Black Bean Burger

lettuce, tomato & onion on brioche bun
with choice of cheddar, provolone, swiss or American \$13.95

Hot Dog

quarter pound \$7

Crispy Chicken fingers

(gf) with ranch dressing \$11

all sandwiches include chips or french fries

add bacon to anything for \$2.25

Lunch Sides

House Fried Kettle Chips

with a garlic ranch \$3.95

Classic French Fries \$3.95

Beverages

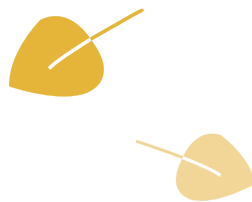
All Natural Fruit Smoothies \$8 • Soda \$2.50

Root Beer/Mexican Coke \$3

San Pellegrino Flavored Sodas \$3

Bottled Water \$1 / \$2 • Sparkling Water \$2 / \$4

Lemonade / Iced Tea \$3.75



All Menus are 'Guided by Principles of Sustainability'

There will be applicable state sales tax on all food and beverage. Prices are subject to change.