

TWO COURSE LUNCH PRIX FIXE \$12.95

served w/ mixed field greens, toasted almonds, olive & cherry tomato AND fruit bowl

Monday to Friday - 12 PM to 3 PM



CHOOSE ONE

APPETIZERS

Angry Chicken Lollipops - spicy sesame hoisin sauce

Hot Spinach & Artichoke Dip - aged cheddar

Hummus Dip - fresh parsley, black olive & evoo

Crispy Baby Shrimp Dumpling - garlic chili sauce

Smoked Eggplant Puree - roasted bell peppers

CUP OF SOUP

Tomato Cheddar - farmhouse cheddar cheese & fresh parsley

Soup of the day (please check w/ your server)

CHOOSE ONE

EITHER MINI PANINI

Prosciutto Di Parma - aged parmigiano, fig jam, basil & fresh mozzarella

Honey Maple Turkey - fresh mozzarella, basil pesto, mayo, roasted red bell peppers & arugula

BBQ Pulled Pork - slow braised tender pork, aged cheddar & ayza bbq sauce

Vegetarian - leeks, mushrooms, caramelized onions & plum tomatoes

Smoked Chicken Breast - irish cheddar, cranberry mayo & dijon mustard

OR (\$2 EXTRA)

FLATBREADS

White Truffle - delicate garlic cream sauce, full flavored salt cured beef & truffle drizzle

Mediterranean - smooth goat cheese, w/ sun-dried tomatoes, juicy olives & freshly parsley

Classic Margherita - sweet pork salami, mozzarella fresco, homemade tomato sauce & basil

VEGAN / GLUTEN FREE

Crispy Tofu - sautéed seasonal veggies (spicy)

TARNINES

(French open-faced sandwich)

Atlantic Smoked Salmon - chives, non - fat cream cheese, red cabbage, shallot & tarragon

Cuban Pulled Pork - turkey ham, sea salt, pickles & swiss cheese

Artichoke & Bresaola (air cured beef) - diced tomatoes, caper mayonnaise, cornichon & dill