

# **LUNCH MENU**

11am - 2:00pm

## **STARTERS**

## WILD MUSHROOM TRUFFLE PILLOWS

mushroom agnolotti, sundried tomatoes, arugula, light asiago cream, gremolata

## TORTILLA-CRUSTED CRABCAKE\* gf

poblano coulis, corn pico de gallo, chipotle remoulade

## FROM THE FIELDS

Make your salad an entrée: Herbed Chicken Breast\*, Lemon-Pepper Salmon\*, or Garlic Shrimp\*

## **SPRING MÉLANGE SALAD**

greens blend, baby spring tomatoes, feta, sunflower seeds, radish, avocado goddess dressing, lavosh crispies

## SMOKED B.L.G. SALAD gf

bacon\*, spinach, frisée and arugula, gorgonzola, smoked grapes, cinnamon pecans, pomegranate-agave vinaigrette

## **1919 CAESAR SALAD**

little gem lettuce, thin egg crêpe\*, fried capers, asiago, classic dressing, boquerone white anchovy\*

## **BURGERS and MAINS**

Sandwiches include a choice of French Fries, Truffle Asiago Fries, Sweet Potato Fries, or Veggie Chips

# THE BEST ADDRESS BURGER

angus beef\*, havarti cheese, truffle aioli, crispy onions, bacon-tomato jam, egg challah bun, house pickles

# ROASTED BEET AND CHICKPEA BURGER af

avocado, watercress, tomato, garlicky maple tahini sauce, toasted gf bun

#### **ROSEMARY FOCACCIA TURKEY CLUB**

shaved turkey, smoked gouda cheese, smoked bacon, arugula, tomatoes, cranberry-pecan mayo choice of jalapeño potato chips, fresh fruit, or french fries

#### **CHICKEN HARVEST BOWL\*** gf

chimichurri chicken thigh, grilled broccolini, cremini mushrooms, baby kale, chickpeas, honey-sriracha dressing

## **FENNEL SAUSAGE NAAN FLATBREAD**

arugula, fennel seed sausage\*, marjoram tomato sauce, mozzarella, smoked paprika

#### **TAJIN-GRILLED SALMON\***

herbed farro and baby kale salad, pinenuts, haricots vert, trout roe\* lemon butter

<sup>\*</sup> Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase risk of food borne illness. Please consult your physician as to your personal health decisions.