## Salads

<table>
<thead>
<tr>
<th>Name</th>
<th>Price</th>
<th>Ingredients</th>
</tr>
</thead>
<tbody>
<tr>
<td>Shrimp &amp; Lentil 10</td>
<td>10</td>
<td>Green Curry, Sweet Potato, Coconut, Naan</td>
</tr>
<tr>
<td>Buffalo Cauliflower 8</td>
<td>8</td>
<td>Avocado Ranch</td>
</tr>
<tr>
<td>Cheese &amp; Charcuterie 18</td>
<td>18</td>
<td>Mustard, Pickled Vegetables, Grilled Bread</td>
</tr>
<tr>
<td>Mushroom &amp; Barley Soup 8</td>
<td>8</td>
<td>Braised Beef, Sherry</td>
</tr>
<tr>
<td>Classic Caesar Salad 13</td>
<td>13</td>
<td>Garlic Croutons, Shaved Parmesan</td>
</tr>
<tr>
<td>Arugula Salad 14</td>
<td>14</td>
<td>Preserved Lemon, Cherry Tomato, Artichoke, Manchego, EVOO</td>
</tr>
<tr>
<td>Spinach &amp; Bacon Salad 14</td>
<td>14</td>
<td>Poached Pears, Acorn Squash, Pepitas, Bourbon Vinaigrette</td>
</tr>
</tbody>
</table>

**Build Your Own Bowl**

**Base (Up to 2)**
- Quinoa
- Brown Rice
- Shredded Kale
- Organic Arugula
- Chopped Romaine
- Baby Spinach

**Mixers (Up to 5)**
- Spicy Broccoli
- Cucumber
- Tomato
- Red Onion
- Raw Beets
- Crispy Chickpeas
- Carrots

**Dressings**
- Herb Balsamic
- Ginger Soy Vinaigrette
- Lemon Olive Oil
- Creamy Oregano

**Protein (1)**
- Grilled Chicken
- Herbed Shrimp
- Roasted Salmon*
- Flat Iron* (+4)

## Apps/Small Plates

<table>
<thead>
<tr>
<th>Name</th>
<th>Price</th>
<th>Ingredients</th>
</tr>
</thead>
<tbody>
<tr>
<td>Fried Chicken Sliders 10</td>
<td>10</td>
<td>Pickle Chips, Nashville Hot Aioli</td>
</tr>
<tr>
<td>Whipped Feta 8</td>
<td>8</td>
<td>Sourwood Honey, Grilled Flat Bread</td>
</tr>
<tr>
<td>Blackened Cod Tacos 12</td>
<td>12</td>
<td>Cilantro Lime Creme, Grilled Red Onion, Pico</td>
</tr>
</tbody>
</table>

## Mains

<table>
<thead>
<tr>
<th>Name</th>
<th>Price</th>
<th>Ingredients</th>
</tr>
</thead>
<tbody>
<tr>
<td>Fried Green Tomato Grilled Cheese 14</td>
<td>14</td>
<td>Caramelized Onion, Boursin, Havarti</td>
</tr>
<tr>
<td>Decker &amp; Dyer Burger* 16</td>
<td>16</td>
<td>American Cheese, Bacon Jam, Dijonnaise, Pickled Red Onion</td>
</tr>
<tr>
<td>Beyond Burger 16</td>
<td>16</td>
<td>Lettuce, Tomato, Onion, Pickle</td>
</tr>
<tr>
<td>Chicken &quot;Coq au Vin&quot; 22</td>
<td>22</td>
<td>Country Style Mashed Potatoes, Green Beans, Bacon Lardons, Red Wine Sauce</td>
</tr>
<tr>
<td>Pan Seared Trout 24</td>
<td>24</td>
<td>Black Eyed Pea Salad, Creamed Greens</td>
</tr>
</tbody>
</table>

## Eat Well Menu

Our Chef has crafted these delicious dishes with your well-being in mind, giving you the freedom to choose when it comes to portion size, nutritional balance and quality of ingredients.

### Black Eyed Pea Hummus
- Half 4.00 | Full 8.00
- Organic garden vegetables, grilled whole grain bread

### Roasted Heirloom Cauliflower
- Half 4.00 | Full 8.00
- Green goddess dressing

### Farro Mushroom Pilaf
- Half 4.00 | Full 8.00
- Wild mushrooms, shallots, kale, parmesan

### Turkey Breast Spinach Wrap
- Half 7.00 | Full 14.00
- Avocado, cream cheese, cranberry, roasted vegetable chips

### Quinoa Salad
- Half 7.00 | Full 14.00
- Broccoli, Mandarin orange, blueberries, pecans, lemon vinaigrette

### Chocolate Peanut Butter Bar
- Half 4.00 | Full 8.00
- Coconut oil, honey, cashews

**Westin Fresh by The Juicery 7**
- Fresh blend of cucumber, mint, pineapple
  - or
  - Watermelon, basil

**Smoothies 7**
- Blended coconut milk, strawberries, matcha, honey
  - or
  - Vanilla yogurt, cherries, blueberries, banana

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. These items may be offered raw or undercooked.