

LUNCH MENU

11 AM - 2 PM

SOUPS A LA CARTE

GF **V** TOMATO BASIL 9

CHEF INSPIRED SOUP DU JOUR 9

SMALL PLATES

GF **V** CHICKEN POT STICKERS 19

– Chicken pot stickers with crispy rice noodles and sweet chili sauce. –

GF **V** CRISPY HONEY GLAZED BRUSSELS 13

– Seasoned crispy Brussels sprouts tossed in honey and crusted peanuts.

GF CRAB MEAT AVOCADO 10

– Half an avocado topped with a crab meat salad. –

SALADS

GF **V** GARDEN SALAD 14

– Mesclun mix greens tossed with balsamic vinaigrette then topped with Kalamata olives, cherry tomato, red onions and cucumbers. –

GF **V** BLUE BERRY SPINACH SALAD 16

– Baby spinach tossed with a raspberry vinaigrette topped with fresh blue berries, crumbled goat cheese and sliced almonds. –

GF ROASTED BEET SALAD 17

– Roasted red and yellow beets served on a honey goat cheese spread and fresh arugula. –

GF **V** WALDORF SALAD 14

– Sliced apples mixed with red grapes, celery, dried cranberries, walnuts and yogurt on a bed of mixed greens. –

CLASSIC CAESAR 12

– Crisp romaine lettuce tossed in Caesar dressing topped with parmesan and house made croutons. –

GF COBB SALAD 15

– Crisp romaine lettuce tossed in ranch dressing and topped with blue cheese crumbles, chopped chicken, diced tomatoes, egg, bacon bits and sliced avocado. –

SANDWICHES

CHICKEN CAPRESE SANDWICH 16

– Grilled chicken breast topped with sliced tomato, fresh mozzarella, balsamic glaze and basil on a toasted baguette. –

TURKEY MELT 16

– Thick cut brioche bread toasted with sliced turkey, bacon, tomato, finished with melted cheddar and provolone cheeses. –

ROASTED POBLANO CHICKEN SANDWICH 16

– Grilled chicken breast topped with a roasted poblano mix and crisp lettuce on a toasted charcoal bun. –

V BEYOND BURGER 19

– Plant based patty with sliced tomato, red onion, crisp lettuce with a roasted red pepper pesto on a toasted tomato bun. –

V SOUTHWEST TOMATO WRAP 15

– Tomato wrap filled with romaine tossed with corn, peppers, red onions, black beans, crispy tortilla strips and chipotle mayo. –

PULLED SHORT RIB SANDWICH 17

– Tender shredded short rib tossed in a tangy BBQ sauce served on a brioche bun and topped with an apple bleu cheese slaw. –

6155 BURGER 17

– Grilled Angus beef burger on a grilled brioche bun and topped with crisp lettuce, sliced tomato and onion with bacon and cheddar cheese. –

DESSERT

RED VELVET CAKE 12

GF FLOURLESS CHOCOLATE CAKE 12

SALTED CARAMEL CRUNCH 12

GF DISH OF ICE CREAM 6

GF Gluten Free

V vegetarian

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness **If you have any concerns regarding food allergies, please alert your server prior to ordering ***A 20% Service Charge will be added to parties of 6 or more

