



## Lunch Menu

\$10.16 +  
tax & gratuity

### CHOICE OF FLATBREAD

#### Margherita Flatbread

Ripe plum tomatoes, fresh mozzarella, and basil pesto

#### Honey, Fig Ricotta Flatbread

Topped with delicate micro-greens

#### Braised Beef, Red Onion Compote & Bleu Cheese Flatbread

With chives and balsamic drizzle

#### Thai Chili Chicken Flatbread

Chicken marinated in our own Thai Chili sauce  
topped with sliced red onion and fresh arugula

~ AND ~

### SIDE SALAD

#### Artisan Greens

Farm-fresh mixed greens, garden cucumber, green tomatoes, shaved carrot, & seasonal vinaigrette

---

OR

---

### CHOICE OF FULL SIZE SALAD

#### Artisan Greens

Farm-fresh mixed greens with garden cucumber, green tomatoes, shaved carrot,  
and seasonal vinaigrette

#### Summer Salad

Farm-fresh arugula with sliced strawberries, mandarin oranges, toasted pecans,  
and local goat cheese tossed in a blueberry-pineapple vinaigrette

#### Knife & Fork Caesar

Crisp romaine leaves, robust classic Caesar dressing, shaved Parmesan,  
crisp garlic croutons and balsamic drizzle

~ AND ~

### CUP OF SOUP

#### New England Clam Chowder

Creamy and hearty, rich with clams, potatoes and crispy pork belly

#### Cream of Mushroom Soup

Mushrooms, bacon, herbs, chicken stock and cream

#### Chicken Soup

Chicken broth with seasonal veggies

#### Chilled Fruit Soup

Fruit consomme with fresh fruits

*Includes choice of one: soft drink*

*Executive Chef Daniel Rodriguez*

08/30/16