



Lunch

Appetizers

STEAMED ARTICHOKE
 clarified butter, raspberry vinaigrette,
 lemon caper aioli

8

ROASTED GARLIC
 montrachet goat cheese, roasted red
 peppers, oven-roasted olives, grilled
 baguette

9

Garden Salad

mixed greens, tomato, red onion,
CAESAR
 cucumber, choice of ranch, dijon
 romain, white anchovy, focaccia crouton,
 vinaigrette or blue cheese
 grana padano cheese

Salads

4

APPLE & BLUE CHEESE
 mixed greens, cranberries, tamari pecans,
 balsamic vinaigrette

10

NIÇOISE
 seared tuna, new potatoes, tomato, niçoise
 olives, egg, artichoke hearts, haricot vert,
 anchovy, mixed greens

15

FRENCH ONION SOUP
GRATINÉE

6

crostinis and gruyere

SOUP DU JOUR

Marke

chef's daily creation

GRILLED CURRIED CHICKEN 14

spinach, mixed greens, cucumber, carrot,
 lentils, cashews, curry aioli

CHOPPED COBB

13

turkey, blue cheese, bacon, avocado,
 tomato, egg, dijon vinaigrette

Sandwiches

BBQ GRILLED CHICKEN BLT	12	HOT TURKEY MELT	12
applewood smoked bacon, local beefsteak tomato, jack cheese, lettuce, marble stout bbq sauce		onion marmalade, mushroom, spinach, swiss cheese, dijon mustard, ciabatta	
GOURMET BURGER	11	BÁNH MÌ	11
poppy seed bun, choose two toppings: cheddar, swiss, green chile, artichoke hearts, mushrooms, roasted red peppers.		pork tenderloin, pickled carrots, daikon radishes, red onions, sriracha aioli, fresh cucumber, jalapeño, cilantro, thai basil, house made baguette or lettuce wrap	

Lunch Entrées

CREPE OF THE DAY	14	GRILLED SLICED STEAK	16
chef's daily preparation served with sauteed vegetables & fresh fruit		angel hair pasta, pine nuts, basil, asparagus, roasted red pepper, tomato, mixed greens, white balsamic vinaigrette, parmesan	
SHEPARD'S PIE	14	GRILLED LAMB	15
chef's daily preparation		mediterranean couscous salad, eggplant, tomato, olives, artichoke hearts, roasted red peppers, preserved lemon-yogurt vinaigrette	
RED BEET & ARTICHOKE RAVIOLI	14	STEAK FRITES	15
butternut squash-sage beurre blanc, pecorino romano, hazelnuts		6 oz grilled flat iron steak, house fries, maitre d'hôtel butter, port wine demi-glace	
FISH & CHIPS	14	GRILLED VEGETABLES & QUINOA	10
beer battered basa, apple slaw, herbed french fries, green chile tartar sauce		eggplant, portobello, zucchini, roasted peppers, goat cheese	

20% Gratuity added to parties of 6 or more and to Separate Checks