



LUNCH

WORLD CLASS FOOD, WINE, COCKTAILS, SPIRITS, & CRAFT BEER

SMALL PLATES

DUCK NACHOS 12

BRAISED DUCK BREAST, CRISPY WONTON CHIPS, ASIAN SLAW, SRIRACHA AOLI AND CRÈME FRESH

LAMB CHOPS 12

SPRING GREENS, APPLE-MINT JELLY

FIGGY FLATBREAD 10

DRIED APRICOTS, FIGS, FONTINA CHEESE SAUCE, GOAT CHEESE, SPICY HONEY DRIZZLE

BABY CHARCUTERIE BOARD 10

ASSORTED MEATS, CHEESES, FRUITS AND CRACKERS

SOUP OR SALAD

SOUP OF THE DAY BOWL 5 CUP 3

HOUSE SALAD 5

SPRING MIX, ROASTED PEPPERS, CUCUMBERS, TOMATOES, CITRUS VINAIGRETTE

CAESAR SALAD 5

ROMAINE, PARMESAN, CAESAR DRESSING, CROUTONS

FARMHOUSE COBB SALAD 8

GRILLED ROMAINE HEARTS, TOMATOES, CUCUMBERS, BOILED EGGS, FARMERS CHEESE, CRISPY BACON, HOUSE SMOKED HAM, FETA, DILL-FETA DRESSING

GOAT CHEESE SALAD 9

BABY SPINACH AND ARUGULA, POACHED PEARS, HERB GOAT CHEESE, ROASTED PEPPERS, ALMOND SLIVERS, PASSION FRUIT/PINK GUAVA VINAIGRETTE

ADD PROTEIN TO ANY SALAD: PORTOBELLO 5 CHICKEN 6 SHRIMP/SALMON/PETITE FILET 10

ENTREES

COPPER FIRE BURGER WITH FRIES—CREATE YOUR OWN

WAGYU BEEF: 11

TUNA STEAK: 8

PORTOBELLO: 6

SMOKED CHEDDAR/BLEU CHEESE/SMOKED GOUDA: 1

BACON: 1

FRIED EGG: 1

CARAMELIZED ONIONS/SMOKED PEPPER COULIS/GRILLED JALAPENOS/LETTUCE/TOMATOES: .50

CHICKEN SALAD SANDWICH 10

GRILLED CHICKEN, CELERY, CAPERS, GRAPES, BOSTON BUTTER LEAF, TOMATO SIDE OF FRUIT CUP

SHRIMP LETTUCE WRAPS 12

BLACKENED SHRIMP, AVOCADO, BLACK RICE, CAJUN REMOULADE, CHIPS AND SALSA

VEGGIE QUESADILLA 10

RED BELL PEPPER, ZUCCHINI, RED ONIONS, PORTOBELLO, SMOKED CHEDDAR, FLOUR TORTILLILLA

ASIAN PULLED PORK SANDWICH 12

BRIOCHE BUN, MUSTARD SLAW, PICKLED GINGER, FRENCH FRIES

GRILLED WILD SALMON 14

PINEAPPLE BBQ, BLACK RICE PILAF, VEGETABLE

MOST DISHES ON THIS MENU CAN BE PREPARED GLUTEN FREE PER YOUR REQUEST.

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.