

Luncheon

Priced per person.

Salads

Seasonal Mixed Field Greens with choice of Dressing
\$3.25

Winter Salad

Beets, Turnips, and Carrots over Mesclun Greens
Served with Whipped Goat Cheese and Dijon Cracker
Toasted Walnut Vinaigrette
\$5.25

Crisp Caesar Salad

Romaine Lettuce and homemade Croutons
tossed with traditional Caesar Dressing and Parmesan Cheese
\$5.25

Minted Romaine Salad

Grapes, Ricotta Salata, Toasted Almonds, and Fried Brie
Served with Raspberry Vinaigrette
\$4.75

Baby Greens with sliced Saga Bleu, Toasted Walnuts, Roasted Red Peppers,
and Grilled Portobello Mushrooms enhanced with Balsamic Vinaigrette
\$5.25

Hearts of Bibb Lettuce, Crispy Bacon, Pumpkin Seeds,
Sun-dried Cranberries, and Warm Honey Mustard Vinaigrette
\$4.25

Soups

Roasted Red Pepper with Artichoke Pesto \$3.95	Tomato Basil with Fresh Mozzarella \$3.50
Wild Mushroom with Cognac \$4.25	Warm Saffron Vichyssoise \$3.50
She Crab \$4.95	Lobster Bisque \$5.50