



# Lunch

## SOUPS

### **Gazpacho \$8/\$11**

Served cold with sour cream and fresh basil

### **Pea Soup \$7/\$10**

Garnished with candied bacon & garlic croutons

## SALADS

### **House Salad \$8**

Seasonal greens, grated carrots, cucumber, grape tomatoes, house-made croutons & choice of dressing

### **Summer Salad \$10**

Seasonal greens, roasted chickpeas, feta, sliced strawberries, basil vinaigrette

### **Signature Triple Salad \$12**

Super greens blend, roasted corn and poblano peppers, brown rice and quinoa, served with basil vinaigrette

### **Toppings**

Steak: \$8 Shrimp: \$6

Chicken: \$6 Salmon: \$7 Crispy Tofu: \$6

Chicken Salad: \$4

## GRAIN BOWLS

### **Tabouleh Grain Bowl \$9**

Brown rice tabouleh with cucumber, tomato, onion, fresh mint and parsley: served with cucumber mint aioli

### **Root Vegetables & Grain Bowl \$10**

Quinoa & edamame blend with diced root vegetables served with a basil aioli

### **Toppings**

Steak: \$8 Shrimp: \$6

Chicken: \$6 Salmon: \$7 Crispy Tofu: \$6

## SANDWICHES

*All of our sandwiches are served with house pickles and house chips*

### **Shrimp Po Boy \$12**

Blackened shrimp, lettuce, tomato, slaw, and New Orleans remoulade on a hoagie roll

### **Chicken Salad Sandwich \$11**

Fresh Chicken salad, cucumber, seasonal greens, and grainy dijon on toasted bread

### **BLTA \$10**

Applewood smoked bacon, bibb lettuce, tomato, mayonnaise on toasted bread, and sliced avocado

### **Philly Cheesesteak \$12**

Hoagie roll, steak, onions, bell peppers, mayo