

# Lunch

## STARTERS

<b>Royal Calamari</b>	15
<i>Fried in a curry rice batter, served with sesame bengal aioli</i>	
<b>Mediterranean Mussels &amp; Manilla Clams</b>	16
<i>Served in a tomato based fragrant masala coconut sauce</i>	

## SOUP & GREENS

<b>New England Clam Chowder</b>	9
<b>Soup of Yesterday</b>	9
<b>Greek Salmon &amp; Spinach Salad</b>	20
<i>Salmon, organic spinach, cucumber, heirloom cherry tomatoes, celery, feta cheese &amp; Kalamata olives, herb vinaigrette</i>	
<b>Caesar Salad</b>	11
<i>Organic romaine hearts, lemon anchovy caper dressing, finished with grated Parmigiano-Reggiano &amp; happy jalapeno garlic croutons</i>	
<b>Pickled Chioggia Beet &amp; Fennel Salad</b>	12
<i>Pickled beet and fennel with arugula, Laura Chenel chevre cheese dressed with a lemon Pt. Reyes blue cheese vinaigrette, sprinkled with candied pecans</i>	

## MAINS

All sandwiches come with your choice of French Fries, Coleslaw or Mixed Greens ~ Sweet Potato Fries add \$1

<b>Reuben Sandwich</b>	16
<i>Housemade corned beef, Swiss cheese, sauerkraut &amp; Thousand Island dressing on rye</i>	
<b>Falafel Pita Sandwich</b>	14
<i>Dill yoghurt sauce served with a side salad tossed in vinaigrette</i>	
<b>Simple Cheeseburger</b>	18
<i>Fresh Creekstone Angus beef, choice of Swiss, Cheddar, or Jack cheese add bacon +3 ~ add avocado +2 ~ add blue cheese +2</i>	
<b>Fish &amp; Chips</b>	18
<i>Beer battered true cod, French fries, coleslaw, tartar sauce</i>	
<b>Bacon, Lettuce, Avocado, Tomato</b>	14
<i>On grilled sourdough</i>	
<b>Killer Grilled Cheese</b>	13
<i>Fresh Mozzarella, Gruyere, and Provolone cheeses, tomato and basil almond pesto</i>	
<b>Sundried Tomato Pasta</b>	15
<i>Ripe olives, Kalamata olives, parsley &amp; sundried tomatoes. Tossed with feta and parmesan cheeses</i>	

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.

Parties of 6 or more are subject to a 20% service charge

10/28/17