

Lunch

STARTERS

Royal Calamari	15
<i>Fried in a curry rice batter, served with sesame bengal aioli</i>	
Indian Spiced Mussels & Clams	16
<i>Served in a fragrant masala coconut sauce</i>	

SOUP & GREENS

New England Clam Chowder	9
Soup of the Day	9
Greek Salmon & Spinach Salad	20
<i>Salmon, organic spinach, cucumber, heirloom cherry tomatoes, celery, feta cheese & Kalamata olives, herb vinaigrette</i>	
Caesar Salad	11
<i>Organic romaine hearts, lemon anchovy caper dressing, finished with grated Parmigiano-Reggiano & happy jalapeno garlic croutons</i>	
Spring Salad	12
<i>Baby organic greens, radicchio, blood orange, shaved fennel, strawberries & ginger orange vinaigrette Topped with shaved manchego cheese & candied walnuts</i>	

MAINS

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

Roast Pork Loin <i>Granny smith sage apples, brie & whole mustard aioli, served hot on grilled village Baker7y seeded sourdough</i>	16
3 Mac & Cheese <i>Gruyere cheese, Romano sharp cheddar, topped with Point Reyes blue cheese bread crumbs</i>	13
Vegetarian Walnut Mushroom Burger <i>Walnuts, chickpea, sautéed mushrooms, smoked mozzarella, roasted garlic, tomato aioli. On a brioche bun</i>	15
Simple Cheeseburger <i>Fresh Creekstone Angus beef, choice of Swiss, Cheddar, or Jack cheese add bacon +3 ~ add avocado +2 ~ add blue cheese +2</i>	18
Fish & Chips <i>Ginger beer battered local cod, French fries, coleslaw, tartar sauce</i>	18
Bacon, Lettuce, Avocado, Tomato <i>On grilled sourdough</i>	14
Killer Grilled Cheese <i>Fresh Mozzarella, Gruyere, and Provolone cheeses, tomato and basil almond pesto</i>	13

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 12/04/17