

Monet's Table Restaurant & Catering

Luncheon Menu Autumn/Winter 2018/2019

(Hours: Wednesday – Friday 11:30 – 2:30)

Back to Basics

Grilled Cheese \$7

Classic BLT ~ Bacon, Lettuce, Tomato and Mayonnaise \$9

Super Melt ~ Grilled Cheese, Caramelized Onions, Tomatoes and Bacon \$10

Eloise ~ Grilled Peanut Butter, Bananas and Honey \$8

Grilled Bacon, Pear & Cheddar Melt with Honey Dijon \$10

Parmesan & Garlic encrusted Grilled Cheese with Tomatoes,
Red Onions & Sprouts \$9

Hummus du jour Sandwich with Fresh Vegetables \$9

Soup or Salad and a Half Sandwich \$9

Savory Sandwiches

Warm Roasted Duckling Wrap with Roasted Red Peppers,
Caramelized Onions, Spinach and Chevre with Hoisin Sauce \$13

Open Faced Warm Crab, Artichoke, Kale & Asiago Melt
over Tomatoes and Greens \$12

Grilled Portabella Mushroom with a Spiced Pumpkin Hummus
over Tomatoes, Sprouts and Greens (Vegan) \$9

Monte Cristo French Toast stuffed with Smoked Ham & Farm House Cheddar
served with a Vermont Maple Syrup \$11

Winter Quesadilla ~ Roasted Butternut Squash, Peppers, Garlic & Onions with
Spinach, Cranberry Salsa and Pepper Jack or Vegan Cheese \$10

Gluten Free Bread Available from Nature's Grocer (\$1 extra per slice)

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Sensational Salads

Winter Salad ~ Wild Greens with Poached Pears and Dried Figs warmed in a Spiced Port Dressing then topped with Walnuts and Chevre \$10

Warm Southern Spinach Salad ~ Wild Mushroom and Red Onions sautéed in a Dark Balsamic Vinaigrette topped with Roasted Sweet Potatoes, Candied Spiced Pecans and Crumbled Bleu Cheese \$10

Add to Large Salads Only ~ Grilled Chicken Breast \$3 Grilled Salmon Filet \$6
Roasted Turkey \$3 Grilled Tofu \$2 Grilled Shrimp \$5 Grilled Beef Tips \$6

Small Fresh Garden Salad \$6 Large Fresh Garden Salad \$9

Savory Soups du Jour Cup \$4 Bowl \$6

Cup of Soup and Garden Salad with Fresh Baked Anadama Bread \$9

Luncheon Entrees

(All served with Choice of Soup or Salad)

Spiced Winter Squash Raviolis with a Lobster Chardonnay Crème with Grilled Shrimp \$16

Cauliflower Crusted Parmesan Pizza

topped with Pumpkin, Mushroom & Tomato Ragout with Feta \$13

Roasted Turkey topped with Herb Gravy with an Apple & Sage Bread Pudding served with Whipped Carrots & Parsnips with Cranberry Sauce \$15

Coconut Creamed Kale topped with Roasted Tofu

with Toasted Pumpkin Seeds (Vegan) \$13

Grilled Salmon Filet topped with Spinach, Sundried Tomato & Pecan Pesto over Wilted Spinach served with Roasted Brussels Sprouts \$16

Winter Root Vegetable & Beef Stew with Sweet Potato Biscuit \$15

Separate Checks Unavailable

Parties of 6 or More 18 % Gratuity Added

Naturally Gluten Free Items Available, But We Are Not a Gluten-Free Facility