

Luncheon Menu Spring/Summer 2023
(Hours: Wednesday – Friday 11:30 – 2:30)

Back to Basics

- * **Grilled Cheese** with Cheddar \$9 or Vegan Cheese \$9
- * **Classic BLT** ~ Bacon, Lettuce, Tomato and Mayonnaise \$10
- * **Super Melt** ~ Grilled Cheese, Caramelized Onions, Tomatoes and Bacon \$11

- * **Eloise** ~ Grilled Peanut Butter, Bananas and Honey \$9
- * **Grilled Bacon, Pear & Cheddar Melt** with Honey Dijon \$11
- * **Parmesan & Garlic encrusted Grilled Cheese** with Tomatoes, Red Onions & Sprouts \$10
- * **Lime, Garlic & Sweet Pea Hummus Sandwich** with Fresh Vegetables \$9

- * **Soup or Salad and a Half Sandwich** \$11

Savory Sandwiches

- ***Egg Salad BLT** ~ Local Eggs, Applewood Smoked Bacon and Tomatoes \$11
- ***Grilled Summer Vegetable and Herbed Chevre Melt** (or Vegan Cheese) \$10

- Grilled Salmon Burger** with Lemon Peel and Sweet Pickle Aioli on a Brioche Bun with Greens and Tomatoes \$14

- Summer Quesadilla** ~ Grilled Chicken, Tomatoes, Sunflower Seed Pesto, Spinach and Cheddar \$12

- Vegan Black Bean & Sweet Potato Burger** (Contains Nuts) \$10 on our Vegan Anadama Bread with Greens & Tomatoes w/side of Chipotle Aioli

- Lamb Meatballs Wrap** with Pine Nuts & Feta in a Cucumber Tzatziki Sauce with Chopped Tomatoes and Romaine \$14

- * **Luanne's Gluten Free Bread Available** (\$1.50 extra per slice when substituted)



Sensational Salads

Summer Salad ~ Wild Greens with Fresh Berries, Cucumbers, Scallions,
Toasted Almonds and Sunflower Seeds \$11

Thai Peanut Salad~ Romaine with Red Cabbage, Peppers, Cucumbers,
Carrots and Fresh Cilantro with Spicy Peanut Dressing \$11

Spinach Salad ~ Spinach Greens tossed in Aged White Balsamic & Olive Oil
topped with Beets, Oranges, Red Onions, Chevre & Toasted Walnuts \$11

Add to Large Salads Only ~ Grilled Chicken Breast \$4 Grilled Salmon Filet \$6
Scoop of Egg Salad \$4 Grilled Tofu \$3 Grilled Shrimp \$6 Grilled Beef Tips \$6

Small Fresh Garden Salad \$6 Large Fresh Garden Salad \$10

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

Cup of Soup and Garden Salad with Fresh Baked Anadama Bread \$10
Slice of Anadama Bread \$2 Slice of Luann's Gluten-Free Bread \$3

Luncheon Entrees

Quiche du Jour served with Fresh Fruit ~ \$13

Moroccan Shrimp Kabobs over Watermelon, Feta & Mint Tabbouleh \$16
or Moroccan Tofu Kabobs (Vegan) \$14

BBQ Pulled Pork with Caribbean Sweet Potato Salad \$15
served with Grilled Pineapple Cornbread

Chili Lime Rubbed Salmon Filet topped with Mango Avocado Salsa \$16
served with a Creamy Slaw

Separate Checks Unavailable
Parties of 6 or More 20 % Gratuity Added
Naturally Gluten Free Items Available, But We Are Not A Gluten-Free Facility