

**Luncheon Menu Autumn/Winter 2024/2025
(Hours: Wednesday – Friday 11:30 – 2:30)**

Back to Basics

Grilled Cheese \$9 or Vegan Cheddar

- * **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**
- * **Hummus du jour Sandwich with Fresh Vegetables \$9**

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

Savory Sandwiches

Savory Grilled Crab Cakes open-faced over Toast, Tomatoes and Greens topped with a Citrus Herbed Hollandaise \$15

* **Grilled Eggplant** with a Spiced Pumpkin Hummus over Tomatoes and Greens with Sprouts (Vegan) \$10

Smoked Ham, Apple Lavender Chutney & Brie Grilled Cheese \$12

Winter Quesadilla ~ Roasted Sweet Potatoes, Cranberries, Spinach, Caramelized Onions and Creamy Gorgonzola or (Vegan Cheddar) \$11

Savory Grass Fed Beef Sloppy Joe in a Brioche Bun served with a Dill Pickle \$15

Grilled Chicken over Greens and Tomatoes with Winter Pesto of Spinach, Pumpkin Seed & Sundried Tomatoes \$12

* **Gluten Free Bread Available (\$1.50 extra per slice when substituted)**

Before placing your order, please inform server of food allergies

Sensational Salads

Winter Salad ~ Wild Greens dressed with Poached Pears and Dried Figs warmed in Spiced Port Dressing then topped with Walnuts and Chevre \$11

Warm Southern Spinach Salad ~ tossed with Wild Mushroom and Red Onions sautéed in a Dark Balsamic Vinaigrette topped with Roasted Sweet Potatoes, Candied Spiced Pecans and Crumbled Bleu Cheese \$12

Add to Large Salads Only ~ Grilled Chicken Breast \$4 Grilled Salmon Filet \$7
(Or Vegan Bowl) 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 \$5 Bowl \$7

Cup of Soup and Garden Salad with Fresh Baked Anadama Bread \$11
Slice of Anadama Bread \$2 (Vegan) Slice of Luann's Gluten Free Bread \$3

Luncheon Entrees

Roasted Beef smothered in Ale & Honey Caramelized Onions and Mushrooms served with Garlic Mashed Potatoes \$17

Herbes De Provence rubbed Grilled Salmon Filet topped with Hollandaise served with Maple Roasted Root Vegetables \$17

Roasted Butternut Squash, Garlic & Rosemary Lasagna \$14

Traditional Shepherd's Pie ~ Lamb with Carrots, Onions, Celery, Sweet Corn and Peas in a Savory Stew topped with Mashed Potatoes \$18

Vegan Southwestern Bowl ~ Black Bean, Sweet Corn & Tomato Salsa over Brown Rice, Grilled Sweet Potato Chips w/ Avocado & Pumpkin Seeds \$13

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