

Luncheon Menu Spring/Summer 2026

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

Savory Starters

Sweet Corn Cakes w/ Red Pepper Crème, Bacon & Crumble Chevre \$13

Toasted Almond & Bleu Cheese Mushroom Caps \$11

Prosciutto, Grilled Watermelon & Fresh Mozzarella Bruschetta \$14

Spicy Crab, Sweet Corn & Mango Quesadilla with Pepper Jack \$16

Back to Basics

Grilled Cheese \$11 or Vegan Cheddar

*** Classic BLT ~ Bacon, Lettuce, Tomato and Mayonnaise \$13**

*** Super Melt ~ Grilled Cheese, Caramelized Onions, Tomatoes and Bacon \$13**

*** Eloise ~ Grilled Organic Peanut Butter, Bananas and Honey \$11**

*** Grilled Bacon, Pear & Cheddar Melt with Honey Dijon \$13**

*** Parmesan & Garlic Encrusted Grilled Cheese
with Tomatoes, Red Onions & Sprouts \$12**

*** Hummus du jour Sandwich with Fresh Vegetables \$11**

*** Soup or Salad and a Half Sandwich \$13**

Specialty Sandwiches

*** Egg Salad BLT ~ Local Eggs, Applewood Smoked Bacon and Tomatoes \$13**

**Lamb Meatball Wrap with Pinenuts & Feta with Chopped Tomatoes,
Romaine with Cucumber Tzatziki Sauce \$16**

Grilled Red Bean Oat Burger w/ Vegan Cheddar, Red Onions and Pickles \$12

**Roasted Turkey, Bacon, Avocado & Cheddar Grilled Cheese
with a Chipotle Aioli \$14**

Tuna Dill Carrot Salad Melt over Tomatoes with Farmhouse Cheddar \$15

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

**Before placing your order,
please inform server of food allergies**

Sensational Salads

Spinach Salad ~ Spinach Greens tossed in Aged White Balsamic & Olive Oil topped with Beets, Oranges, Red Onions, Toasted Walnuts and Chevre \$12

Southwestern Salad ~ Romaine with Black Bean, Sweet Corn & Tomato Salsa, Queso Fresco, Avocado and Tortilla Chips with Lime Cilantro Vinaigrette \$13

Hummus Salad ~ Greens with Carrots, Cabbage, Cucumber, Sweet Peppers, Olives and Whipped Feta with Lemon Herb Vinaigrette \$12

Cobb Salad ~ Romaine with Grilled Chicken, Applewood Smoked Bacon, Local Hard Boiled Eggs, Tomato & Avocado with Buttermilk Ranch \$16

Add to Large Salads Only ~ Grilled Chicken Breast \$5 Grilled Salmon Filet \$7
Scoop Egg Salad \$5 Grilled Tofu \$3 Grilled Shrimp \$6 Grilled Beef Tips \$7
Applewood Smoked Bacon \$4 Hummus du Jour \$3 Scoop Tuna Salad \$6

Small Fresh Garden Salad \$7 Large Fresh Garden Salad \$11

Savory Soups du Jour Cup \$7 Bowl \$9

Cup of Soup and Garden Salad with Fresh Baked Anadama Bread \$13

Slice of Anadama Bread \$2 (Vegan) Slice of Luann's Gluten Free Bread \$3

**Side Salads \$5 Pasta Salad, Potato Salad, Fresh Fruit
OR Sweet Potato & Black Bean Salad**

Luncheon Entrees

Marinated Grilled Beef Tip & Grape Tomato Kabobs
served with a Dijon Rosemary Potato Salad \$21

Chili Lime Rubbed Grilled Salmon Filet served with Chipotle Aioli
over Roasted Sweet Potato & Black Bean Salad \$19

Quiche du Jour served with Fresh Fruit and Petite Scone \$15

Roasted Summer Vegetable & Tomato Lasagna
With a Tofu, White Bean & Cashew Ricotta (Vegan) \$15

Separate Checks Unavailable

Parties of 6 or More 20 % Gratuity Added

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