

Luncheon Menu Autumn/Winter 2026/2027

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

Savory Starters

Grilled Crab Cakes over Greens with Citrus Herbed Hollandaise \$16

**Port & Rosemary Infused Grapes, Roasted Garlic and Brie Crostini
or with Vegan Cheddar \$12**

Grilled Sweet Potato, Apple, Cheddar & Scallion Pancakes \$13

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 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

**Grass-Fed Beef Sloppy Joe in a Brioche Bun
served with a Dill Pickle \$16**

- * Grilled Balsamic Marinated Portabella Mushroom with a Spiced Pumpkin
Hummus over Tomatoes and Spinach Greens (Vegan) \$13**

**Monte Cristo French Toast w/ Smoked Ham, Apricot Rosemary Chutney, Brie
served with Maple Syrup \$15**

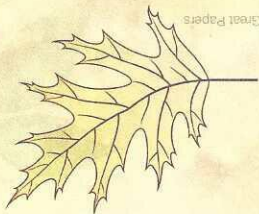
**Winter Quesadilla ~ Roasted Sweet Potatoes, Cranberries, Spinach,
Caramelized Onions, Cheddar and Creamy Gorgonzola or (Vegan Cheddar) \$13**

- * Holiday Spice Chicken Salad with Apples, Cranberries & Almonds \$13**

*** 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 \$12

Savory Spinach Salad ~ tossed in an Aged White Balsamic & Organic Olive Oil topped with Warm Roasted Sweet Potatoes, Roasted Radishes, Toasted Pumpkin Seeds and Grilled Portabella Mushrooms \$12

Add to SW Bowl or Large Salads Only ~ Grilled Shrimp \$6 Grilled Tofu \$3
Scoop of Chicken Salad \$5 Grilled Salmon Filet \$7 Grilled Beef Tips \$7
Grilled Breast of Chicken \$5 Applewood Smoked Bacon \$4 Hummus \$3

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

Savory Soups du Jour Cup \$7 Bowl \$10

Cup of Soup and Sm. Garden Salad with Fresh Baked Anadama Bread \$13
Slice of Anadama Bread \$2 (Vegan) Slice of Luann's Gluten Free Bread \$3

Luncheon Entrees

Rosemary and Garlic Rubbed Roasted Beef warmed in Au Jus smothered in Ale & Honey Caramelized Onions and Wild Mushrooms served with Mashed Potatoes \$21

Herbes de Provence rubbed Grilled Salmon Filet topped with Hollandaise served with Maple Roasted Root Vegetables \$21

Roasted Butternut Squash, Garlic & Rosemary Lasagna \$15

Traditional Shepherd's Pie ~ Lamb with Carrots, Onions, Celery, Sweet Corn, and Peas in a Savory Stew topped with Mashed Potatoes \$21

Vegan Southwestern Bowl ~ Black Bean, Sweet Corn & Tomato Salsa over Brown Rice, Grilled Sweet Potato Chips w/Avocado & Pumpkin Seeds \$15
(Add Protein, Prices by Large Salads)

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

