

SALADS

Served with focaccia bread

Signature Chicken Salad: celery, dried cranberries, tarragon, and pecans, served with farmed greens, tomato, cucumber, red onion and champagne vinaigrette \$14.50*

Indiana Beet Salad: with farmed greens, beets, sugared pecans, goat cheese and champagne vinaigrette \$11.50 *

Curried Chicken Salad: chicken breast, celery, red apple, pecans, raisins, and curry with farmed greens \$14.50*

Chopped Salad: farmed greens, bacon, blue cheese, chicken breast, red onion, egg, avocado, tomato, and champagne vinaigrette \$15.95*

Winter Apple Salad: indiana apple, farmed greens, goat cheese, bacon, sugared pecans, and champagne vinaigrette \$14.50*

Power Bowl: kale, spinach, quinoa, sweet potato, red peppers, avocado, pumpkin seeds, green onion, cilantro and feta \$14.50 add chicken \$3.75 *

Green Goddess Salad: with baby kale, spinach, farmed greens, avocado, egg, chicken, tomato with green goddess dressing \$14.75*

Harvest Salad: kale, sweet potato, onion, goat cheese, cranberries, pumpkin seeds, with lemon vinaigrette \$14.75

House Made Falafel Salad: crispy falafel, kale salad with tahini dressing \$14.50*

Albacore Tuna Salad: tuna with fresh dill, eggs and lime served with farmed greens, tomato, red onion, and champagne vinaigrette \$14.50*

Egg Salad: local free-range eggs with chives and fresh tarragon served with farmed greens, tomato, cucumber, red onion, and champagne vinaigrette \$14.50*

Soup & Salad or Soup & Sandwich: cup of soup with your choice of salad or sandwich \$12.75*

House Hummus with Crostini's and Crudités \$12.50*

Quiche of the Day: with farmed greens, tomato, cucumber, red onion and champagne vinaigrette \$14.50

SOUP OF THE DAY

\$4.95 added to any salad or sandwich

Cup \$5.95 **Bowl** \$9.00 **Quart** \$13.99

Served with focaccia bread

SANDWICHES

Choose from sourdough, wheat, rye, focaccia bread, tomato wrap, and gluten free.

Served with kettle chips, fruit, house salad or pommes frites (add \$2.25)

Stacked Turkey and Ham: turkey, ham, cheddar, bacon, lettuce, tomato, spicy mayonnaise, toasted with choice of side \$15.95

Signature Chicken Salad: chicken breast, celery, dried cranberries, tarragon, and pecans with farmed greens \$14.50*

Curried Chicken Salad: chicken breast, celery, red apple, pecans, raisins, and curry with farmed greens \$14.50*

B.L.T: applewood bacon, avocado, fresh mozzarella, farmed greens, and tomato \$15.50*

Smoked Turkey, Brie and Apple: naturally smoked turkey breast, sliced red apples, brie, and lemon aioli with farmed greens \$14.95*

Egg Salad: free-range local eggs with chives and tarragon with farmed greens \$13.95*

Grilled Roast Beef: sliced, with cheddar, caramelized onions, horseradish cream \$15.50*

Albacore Tuna Salad: tuna with lime, capers, and fresh dill with farmed greens \$14.95*

Tuna Melt Tartine: sourdough, tuna salad, smoked gouda, tomato, farmed greens, avocado \$14.95

Californian: vegan cheddar, spinach, tomatoes, beets, carrots, harissa cheese and vegan mayonnaise \$14.50

Grilled Corned Beef: house slow cooked corned beef with Havarti, caramelized onions and Dijon mustard \$14.95

Gourmet Grilled Cheese: *Choose Three: smoked gouda, cheddar, mozzarella, havarti, brie, bacon, turkey, prosciutto, capicola, portabella, ham, apple slices, tomato, kale, red onion, spinach, sun dried tomatoes, and basil pesto* \$14.95*

Vegan Burger: house made quinoa, roasted vegetables, black beans, cilantro, and caramelized onions served with pommes frites \$15.50

Burger of the day: see special board \$16.50

Stuffed Acorn Squash: wild rice, cranberries and sofrito served with a side salad \$15.95

Truffled Chicken Pot Pie: chicken, carrots, corn, truffle, puff pastry crust served with farmed greens \$15.95

EXTRAS

Pommes Frites with Basil Aioli or Spicy Red Pepper Aioli \$6.75*

Pommes Frites with Truffle Oil, Freshly Grated Romano Cheese, Fresh Parsley & Truffle Aioli \$12.50*

Fresh Fruit Cup \$5.50* Small Mixed Green Salad \$5.50*

Side of Kettle Chips \$4.00

* *gluten free*