

Winter Lunch 2020

Spectacular Salads

Signature Miso-Ginger Marinated Kale ^{VN GF}	4/7
Garden ^{VN GF}	4/7
Classic Caesar Add Protein, Grilled or Blackened: Salmon – 10 All-Natural Chicken – 7 Shrimp – 8	4/7
Spicy Shrimp Salad ^{GF}	15
Shredded lettuce, fresh avocado slices, pico de gallo & lime *Substitute Salmon +3.00	
Greek Salad ^{V GF}	13
Romaine lettuce, tomatoes, cucumbers, pepperoncini, red onions, feta, Kalamata olives & balsamic vinaigrette	
Fried Chicken Salad	15
Romaine lettuce, tomatoes, red onions, cucumber, avocado, local, cage-free eggs, roasted corn	
Fried Shrimp Salad	15
Romaine lettuce, tomatoes, red onions, cucumber, avocado, local cage-free eggs, roasted corn	
Carolina Cobb Salad ^{GF}	15
Grilled natural chicken, blue cheese, avocado, applewood smoked bacon, tomato, local, cage-free eggs	
Grilled Salmon Salad ^{+ GF DF}	16
Arugula, Fennel, green apple & champagne vinaigrette	
Dressings: Ranch, Blue Cheese, Champagne Vinaigrette, Balsamic Vinaigrette, Caesar & Honey Mustard (All dressings are GF)	

Burgers

*served with house-made chips, sweet or white potato fries	
Beef Burger ⁺	14
lettuce, tomato, red onion	
Salmon Burger	14
Avocado, cilantro, house made pickles, spicy hoisin mayo	
Veggie Burger (contains nuts)	13
A healthy blend of ground veggies, lettuce, tomato, red onion	
Black Bean Burger ^{VN}	12
Spinach, pickled red onion, wheat bun, vegan cashew aioli	
Crab Cake Burger	14
avocado, sriracha aioli, brioche bun	
Spicy Fried Shrimp Burger	12
Housemade slaw, brioche bun & special sauce	

Soups 4/8

Signature Tomato Basil ^V	Creamy Potato Leek ^{V GF}
Signature Vegan Chili ^{VN GF}	Spicy Chicken & Sausage Gumbo
Spicy Chicken Verde ^{GF}	Chicken & Dumplings

Specialties of the House

Shrimp Linguine	14
Sautéed shrimp, arugula, grape tomatoes, shallots, garlic, olive oil, white wine, served with crostini	
Chicken, Shrimp, Veggie or Beef Tacos ^{GF}	13
Shredded lettuce, avocado, pico de gallo, GF corn tortillas, lime wedge	
Chicken, Shrimp or Steak Quesadillas	15
Shredded lettuce, pico de gallo, sour cream	
Indian Dal ^{VN GF DF}	15
Fragrantly spiced, slow-cooked lentil stew, brown rice, naan and a kale or garden salad *Naan is not vegan	

Sandwiches

*served with house-made chips, sweet or white potato fries	
Corned Beef Reuben	12
Schwartz's Sauerkraut, Marble Rye, Housemade Russian dressing	
Philly Cheesesteak	14
Grilled steak, onions, green peppers, mushrooms & provolone	
Grilled Chicken Sandwich	14
Bacon, lettuce, tomato, Swiss, cheddar, avocado spread, sriracha aioli on ciabatta bread	
Classic Club Sandwich	14
Boar's Head turkey, ham, bacon, cheddar, Swiss, lettuce, tomato, on your choice of toasted bread	
Shrimp Po' Boy	14
Battered shrimp, spicy remoulade, lettuce, tomato, on a toasted roll	
Short Rib French Dip Au Jus	15
Slow-cooked boneless short ribs, Harvarti, toasted roll, au jus	
Classic BLT	12
All Natural applewood smoked bacon, lettuce, tomato, on your choice of toasted bread, add avocado 3.50	
Grilled Cheese - Vegetarian, Vegan & Vegan GF options!	9
Cheddar & Monterey Jack on sourdough (Vegan, 10, Vegan & GF: 11)	
Signature Short Rib Sliders	12
Slow-cooked short ribs, chipotle beer sauce, goat cheese, spinach (low carb - no bun, fresh spinach!)	
Tuna Melt	12
Housemade Tuna salad, tomatoes, Cheddar on Ninth Street Bakery Sourdough bread	

N – Contains Nuts V – Vegetarian VN – Vegan GF – Gluten Friendly DF – Dairy Free