

FAIRE & LUNCH

TOASTS

Smoked Salmon – 7.50

Rye Toast, Chive Cream Cheese, Red Onion, Fresh Dill

Avocado – 7.50

Country White Toast, Chipotle Aioli, Avocado, Black Bean Salsa, Cilantro, Lime

The Good Morning – 8.00

Texas Toast, Brown Sugar Glazed Bacon, Sharp Cheddar Cheese, Over Easy Egg

Roasted Beets – 7.50

Marble Rye Toast, Roasted Red Beets, Orange Supremes, Goat Cheese, Toasted Pistachios, Basil Oil

**Add a Poached Egg to Any Toast for
\$2.00**

WRAPS

Chicken Salad Wrap – 8.00

Flour Tortilla, Romaine Lettuce, Cherry Tomatoes, Chicken Salad

Hummus Wrap – 8.00

Flour Tortilla, Mixed Greens, Alfalfa Sprouts, Tomato, Red Onion, Carrot, Cucumber, Hummus, Balsamic Reduction

CHEF'S SALADS

(Make It A Wrap for \$2.00!)

Caesar Salad – 6.00

Fresh Romaine Lettuce, Parmesan Cheese, House Made Croutons, House Made Caesar Dressing

Fresh Mixed Greens, Shredded Carrots, Cherry Tomatoes, Cucumber, House Made Balsamic Vinaigrette

Greek Salad – 8.50

Fresh Romaine Lettuce, Roasted Red Pepper, Cherry Tomatoes, Red Onion, House Pickled Long Hots, Chick Peas, Feta Cheese, Oil & Vinegar Dressing

SANDWICHES

Balsamic Portobello – 9.00

Toasted Baguette, Grilled Balsamic Marinated Portobello Mushrooms, Fontina Cheese, Arugula, Roasted Garlic Aioli

Spice and Smoke – 10.00

Ciabatta Bread, Capicola, Sopressata, Mortadella, Pickled Long Hots, Spinach, Smoked Provolone, Basil Mayo Spread

Turkey on Rye – 9.50

Toasted Rye, Smoked Turkey, Gruyere Cheese, 1000 Island Dressing, Coleslaw

Cheese on Wheat – 9.00

Honey Whole Wheat, Smoked Gouda, Cooper Sharp, Fontina Cheeses, Roasted Red Pepper Spread

B.L.T. – 9.25

Grilled Country White Bread, Hickory Smoked Bacon, Roma Tomatoes, Romaine Lettuce, Fresh Mayo

French Dip – 11.00

Toasted Ciabatta, Fresh Roast Beef, Caramelized Onions, Roasted Garlic Mayo, Provolone Cheese & Au Jus

Croissant Hammie – 9.75

Croissant, Country Ham, Arugula, Roasted Red Pepper, Smoked Gouda, Dijonaise

House Salad – 7.00

Supreme Beet Salad – 8.50

Fresh Spinach Mix, Roasted Beets, Goat Cheese, Citrus Supremes, House Made Balsamic Dressing

Southwestern Salad – 8.50

Fresh Romaine Lettuce, Black Beans, House Made Pico de Gallo, Cheddar Cheese, House Made Green Goddess Dressing (Herbed Ranch)

Faire & Fruit Salad – 10.50

Fresh Spinach Mix, Sliced Granny Smith Apples, Walnuts, Craisins, Goat Cheese, House Mixed Berry Vinaigrette

Create Your Own!

Step 1: The Base

- Romaine – 3.00
- Spinach – 3.25
- Farmers Mix – 3.25
- Arugula – 3.25
- Quinoa – 3.75

Step 3: Add a Protein

- Shrimp – 8.00
- Smoked Salmon – 6.00
- Smoked Turkey *Wrap Only – 5.00
- Marinated Grilled Chicken – 6.00
- Poached Egg – 2.00
- Tofu – 5.00
- Marinated Portobello – 5.00

Step 4: Dress It Up

- Caesar
- Green Goddess (Herbed Ranch)
- Mixed Berry Champagne Vinaigrette
- Honey Balsamic Vinaigrette

Step 2: The Fixin’s

50 Cents Each

- Cucumber | Tomato | Carrot | Red Onion | Roasted Red Peppers | Pickled Long Hots | Tomato Confit | Chopped Bacon | Alfalfa sprouts | Chickpeas | Croutons | Olives

75 Cents Each

- Corn Salsa | Fried Shallots | Roasted Red Beets | Mixed Fruit | Apple | Craisins

1 Dollar Each

- Mozzarella | Cheddar | Avocado | Pico de Gallo | Citrus Supremes | Walnuts
(\$1.25) Goat Cheese

SOUPS

Tomato Basil Bisque with Basil Oil *GF

8oz - 5.25 12oz - 8.00

Creamy Butternut Squash with Basil Oil *GF *VF

8oz - 5.25 12oz - 8.00

Smokey Cream of Mushroom with Fresh Mushrooms *GF

8oz - 5.75 12 oz - 8.50

Chicken Corn Chowder with Fresh Parsley

8oz - 5.75 12oz - 8.50

Add a Piece of Baguette or Wheat Toast for \$1.75

SIDES

4oz. | \$ 1.50 each

Potato Salad

Brussels Salad

Fruit Salad

Cole Slaw

Pasta Salad

*GF = Available as Gluten Free, *VF = Vegan Friendly