



# LUNCH MENU

-FARM TO FORK-

TUES - FRI 11:30 AM - 3:00 PM

## STARTERS

### Bread & Butter

Sliced baguette, whipped butter, honey butter  
**\$6**

### Tuna Roll

Ahi tuna, mango, avocado, Togarashi mayo,  
scallions, eel glaze, wasabi, pickled ginger  
**\$26**

### Chilled Beets

Herbed goat cheese, frisee salad, organic walnuts,  
aged balsamic  
**\$13 GF**

### Calamari

Panko crusted calamari sticks, spicy remoulade  
**\$18**

### Hummus

Seasonal vegetables, pesto, pinenuts,  
parmesan, grilled pita  
**\$13**

## SIDES

### Winter Green Salad

Winter greens, dried cranberries, apples, pickled red  
onion, feta crumbles & toasted organic walnuts  
tossed in an apple cider vinaigrette  
**\$9/\$12 GF**  
add chicken \$7 add 3 jumbo prawns \$12

### Caesar Salad

Romaine, parmigiano-reggiano &  
garlic croutons tossed in caesar dressing  
**\$9/\$12**  
add chicken \$7 add 3 jumbo prawns \$12

### Garlic Fries

Fresh garlic, parmigiano-reggiano, parsley  
**\$9 GF**

### Fry - Regular/Sweet

**\$6 GF**

### Onion Rings

Served with chipotle ranch  
**\$10**

**Soup de Jour - Cup \$6/Bowl \$8**

## MAIN DISHES

\*sandwiches are served with house potato chips, substitute regular or sweet potato fries for \$2, soup cup or side salad for \$3

### Fish Tacos (3)

Battered cod, shaved cabbage, mango  
salsa, cilantro crema, flour tortillas  
**\$18**

### Sesame Chicken Salad

Mandarins, almonds, fried wontons,  
cucumber, cabbage, carrots,  
scallions & mixed greens  
tossed in a sesame vinaigrette  
**\$16**

### BBQ Burger

7 oz. angus beef patty, onion rings,  
smoked blackberry bbq sauce,  
bacon, swiss cheese, arugula &  
roasted garlic aioli on ciabatta  
**\$21**

### Ragu

Slow cooked beef and pork  
tomato sauce, mushroom, linguine,  
parmigiano-reggiano, garlic bread  
**\$21**

### Salmon Cassidy Salad

Organic walnuts, gorgonzola, dried  
cranberries, mixed greens & strawberry  
poppy seed vinaigrette  
**\$ 22 GF**

### Hot Pastrami

Grilled onions, swiss or pepperjack,  
sourdough hoagie, brown mustard &  
horseradish spread  
**\$18**

## DESSERT OPTIONS

- New York Cheesecake
- Lemon Berry Mascarpone Cake
- Flourless Chocolate Torte - GF
- Pumpkin Molten Lava Cake

-Ask server about dessert specials  
**Dessert Fee \$2 per person, outside desserts**

### Portobello Sandwich

Grilled mushroom, goat cheese,  
roasted red bell peppers, baby spinach  
& pesto aioli on ciabatta.  
**\$16**

Gluten Free=GF

Ask your server about  
vegetarian options

### Chipotle Chicken Wrap

Southwestern spiced chicken breast,  
avocado, winter greens, pickled onion,  
mandarin orange, feta & crispy tortilla  
strips tossed in chipotle ranch dressing.  
**\$19**

### Club Sandwich

Ham, turkey, bacon, lettuce, tomato &  
roasted garlic aioli on sourdough  
**\$16**  
Half Sandwich **\$13**

### French Dip

Shaved angus beef, caramelized onion,  
horseradish aioli, au jus & pepperjack  
cheese on a sourdough hoagie roll  
**\$20**

### Chicken Sandwich

Grilled chicken breast, brie, apple compote,  
caramelized onions, arugula & roasted garlic  
aioli on a rustic bun  
**\$18**

### Classic Burger

7 oz angus beef patty, sharp cheddar, lettuce,  
tomato, onion & bacon aioli on brioche  
**\$18**

Corkage Fee \$25

\$8 Split Plate Fee

20% Gratuity on parties of 6 or more

Service Charge \$1.00

Michael Casey  
Executive Chef

Ashley Park  
Catering Coordinator