



LUNCH MENU

-FARM TO FORK-

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

STARTERS

Bread & Butter

Sliced baguette, whipped butter and honey butter
\$6

Hummus

Fresh farm vegetables, pesto, pinenuts, parmesan
and grilled pita
\$13

Heirloom Caprese

Heirloom tomatoes, barrata, basil and balsamic glaze
\$13 GF

Calamari

Panko crusted calamari sticks, spicy remoulade
\$18

Tuna Tempura Roll

Ahi tuna, mango, avocado, Togarashi mayo, scallions
and eel glaze with wasabi and pickled ginger
\$22

SIDES

Mixed Green Salad

Mixed greens, peaches, almonds and feta tossed in a
champagne vinaigrette
\$9/\$12 GF

add chicken \$7 add 3 jumbo prawns \$12

House Salad

Mixed greens, red onion, tomato, cucumber, bacon.
Tossed in ranch dressing
\$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

Chopped fresh garlic, parmigiano-reggiano, fresh parsley
\$9 GF

Fry - Regular/Sweet

\$6 GF

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)

Catch of the day, shaved cabbage, mango
salsa, cilantro crema, flour tortillas
\$18

Sesame Grilled Chicken Salad

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

CC BLT

Slab bacon, heirloom tomato, arugula
and roasted jalapeño aioli on ciabatta
\$18

Chicken Pesto Pasta

Sauteéd chicken breast medallions,
orecchiette, pesto cream, tomato and
parmigiano-reggiano
\$21

Salmon Cassidy Salad

Organic walnuts, gorgonzola, dried
cranberries and mixed greens with side
of 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

-Yuzu Cheesecake

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

Grilled Zucchini & Squash Sandwich

Grilled zucchini & squash, goat cheese,
arugula, caramelized onions, farm
tomato and pesto aioli on ciabatta
\$16

Gluten Free=GF

Ask your server about
vegetarian options

Steak Wrap

Shaved roast beef, cucumber, tomato,
crispy onions, gorgonzola cheese, mixed
greens and a balsamic vinaigrette in a
sundried tomato tortilla
\$19

Club Sandwich

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

Chicken Salad Sandwich

Chicken salad, cranberries, organic walnuts,
greenleaf lettuce and
sliced peaches on a croissant
\$15

Grilled Chicken Sandwich

Grilled chicken breast, brie, stonefruit jam,
lettuce and roasted garlic aioli on a rustic bun
\$18

Classic Burger

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

Corkage Fee \$35

\$8 Split Fee

20% Gratuity on parties of 6 or more

Service Charge \$1.00

Michael Casey
Executive Chef

Ashley Park
Catering Coordinator