

LUNCH APPETIZERS

Seasonal soup (GF)	8.00
Mixed greens, shaved fennel, radish, frisse & pickled vegetables w/ sherry vinaigrette	12.00
Spinach salad, honey pickled pears, shaved red onion, candied pecans, gorgonzola cheese & roasted lemon agave vinaigrette (GF)	13.00
Caesar salad, warm Mennonite bacon, asiago cheese & croutons (*)	15.00
Sautéed spicy shrimp, olive oil, sambal, parsley, garlic & grilled baguette (*)	18.00/5
Traditional shrimp cocktail with cocktail sauce (GF)	17.00/5
Escargots marinated in white wine & tarragon, garlic butter & gruyere cheese gratin (*)	17.00

(GF) GLUTEN FREE

(*) COULD BE MADE GLUTEN FREE