



## LUNCH

### ENTRÉE SALADS

- HOUSE CAESAR - romaine hearts, garlic croutons, tossed in a house caesar dressing and topped with shaved asiago \$8.00
- GRILLED SALMON SALAD - served on mixed greens and butter lettuce, with red onions, new potatoes, and fresh asparagus, in a lemon-caper dressing \$15.00
- CRAB CAKE SALAD - crab cakes on a bed of mixed greens in a lemon vinaigrette, topped with tomatoes, red onions and basil aioli \$16.00
- CHICKEN INSALATA - grilled chicken breast, butter lettuce, arugula, and caramelized walnuts in a maytag blue cheese dressing \$14.00
- MIXED GREENS WITH ROASTED BEETS - served with toasted pecans and feta \$12.00

### HOUSE SANDWICHES

- GRILLED RIBEYE - shaved marinated ribeye on sourdough toasts, with chipotle aioli, onion rings and side salad \$14.00
- TURKEY WRAP - fresh turkey breast in a spinach tortilla with romaine chiffonade, red onions, tomatoes, provolone and basil aioli with fries or side salad \$12.00
- TUSCAN VEGETABLE - grilled eggplant, herbed goat cheese, roasted red peppers, and caramelized onions on focaccia, with fries or side salad \$12.00
- GRILLED SALMON SANDWICH - on sourdough with olive tapenade, arugula, and basil aioli, with fries or side salad \$14.00
- FRENCH BURGER - topped with caramelized onions, mushrooms, bacon, and a roasted garlic-blue cheese spread, served with fries or side salad \$13.00
- CLASSIC BURGER - grilled to order, topped with lettuce, tomato, onion and pickle, with fries or side salad \$10.00
- SOUTHWEST BURGER - topped with green chile, avocado and pepper jack cheese \$13.00

VEGGIE BURGER- homemade veggie burger with lettuce, tomato, onion and pickle	\$10.00
VEGGIE BURGER ZOE STYLE- topped with green chile, avocado, and pepper jack cheese	\$13.00
Additional Burger toppings – havarti, cheddar, pepper jack, mushrooms or caramelized onions	\$1.00 ea
- green chile	\$1.50
- avocado	\$2.00

## BOWLS & PLATES

MEDITERRANEAN MIX – chicken souvlaki, dolmas, hummus, tabbouleh, and pita bread, garnished with tomatoes and red onion	\$17.00
FISH TACOS – two fish tacos in corn tortillas, topped with avocado relish, shredded cabbage, and chipotle mayonnaise, served with black beans and Spanish rice	\$13.00
BEEF BOURQUIGNON- braised filet of beef, carrots, celery, and onions, served on garlic mashed potatoes	\$16.00
RIGATONI BOLOGNAISE- a slow simmered sauce of veal, pork and vegetables	\$15.00
GREEN CHILE CHICKEN ENCHILADAS - served with Spanish rice, black beans and sour cream	\$14.00
CHICKEN POT PIE- poached chicken, spring vegetables, shiitake mushrooms baked in a delicate sauce topped with puff pastry	\$15.00
BOWL OF SOUP – ask your server for today's offering	\$6.00

### Coffee, Tea and Espresso Drinks

Craven's Organic Coffee	2.50
Illy Gourmet Espresso	2.50
Republic of Tea Hot Tea	2.50
Republic of Tea Iced Tea	3.00
Cappuccino	3.50
Hot Chocolate	4.00
Café Latte	4.00
Republic of Tea Chai Latte	4.00
Café Mocha	4.00
Iced Latte	4.00
Iced Mocha	4.00
Raspberry Lemonade	3.00

### Cocktails and Beer

Domestic Beer	4.00
Local and imported beer	4.00
Housemade Bloody Mary	7.00
Cosmopolitan	10.00
Kennebec Margarita	9.00
Bailey's and Coffee	8.00
Kir Royale	8.00
Mimosa	8.00

Wine and Beer list available