

LUNCH

- Appetizers –



Steamed Mussels, lemongrass, ginger, miso broth	15
Deviled Eggs – ask your server for today’s selection	9
Grilled Skewers – ask for the daily selection	9-15

- Soups and Salads -

Chef’s Choice Soup	6
Strawberry almond sprout salad with mixed greens and mint tarragon vinaigrette	10
Aruglua and beets with goat cheese and honey ginger vinaigrette	9
Soup or Salad with half Sandwich (Any soup or salad with a choice of the Lee’s turkey, grilled cheese, Blooming Glen or the Cuban)	11

For Children 12 and Under

(Adults ordering from the children’s menu will be charged a \$5 surcharge)

Mixed Greens Salad	5
Grilled Chicken Breast with potatoes and vegetables.	14
Fresh Pasta with marinara, meatballs, or mac and cheese	12
Meatballs from Grass-fed beef with potatoes and vegetables	12

Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness. Please let your server know if you have any food allergies. Additional vegan and vegetarian options are available, please ask your server as the options change based on what’s available.
6/07/17

- Sandwiches -

*Can substitute whole grain bread (no charge) or Gluten Free bread \$3
- All sandwiches are served with roasted potatoes and homemade coleslaw. -*



LEES – Oven Roasted Turkey with Brie, arugula and a sun-dried tomato aioli on ciabatta	10
THE BEECHTREE – Grass-fed beef burger with lettuce and tomato on a roll, served with homemade onion jam, homemade coleslaw and roasted potatoes. Available toppings: (\$1) bacon, mushrooms, or cheese	13
THE BLOOMING GLEN – Tomato, mozzarella, with pesto aioli in a panini	11
THE CHERRY GROVE – Grilled cheese with a mix of cheeses and optional add-ons of tomatoes, or bacon (\$2).	10
THE DOUBLEBROOK – Slow-cooked pulled pork on a roll with homemade coleslaw and roasted potatoes.	10
FISH FILLET – Blackened, served on a brioche bun with lettuce tomato and tartar sauce	15
THE CUBAN – Traditional Cuban pressed with pulled pork, ham, Swiss cheese, pickles and mustard	10

– Entrees –

Grilled Chicken with roasted potatoes and vegetables	13
House Made Pastas served with choice of sauce: (add chicken, shrimp \$5/\$7)	14
Gnocchi	Pesto
Fettuccine	Carbonara
Spinach Ravioli	Marinara
	Roasted Red Pepper
Add Chicken \$5, Shrimp \$7 or Beef \$8	
HARVEST BOWL –Seasonal vegetables, beans, hard-boiled eggs, local grains, spring mix, house vinaigrette.	14
Catch of the Day – Prepared based on availability of the freshest seafood	MP

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