

# LUNCH

## - Appetizers -



Deviled Eggs – ask your server for today’s selection	9
Chef’s Choice Soup	6
Roasted butternut squash purée with an orange crème fraiche	6
Warm farro salad with red peppers, spinach, cranberries and goat cheese	10
Arugula and beets with goat cheese and honey ginger vinaigrette	9
Fall greens, dried figs, grilled apple, fennel champagne vinaigrette	9

## - Sandwiches -

*Can substitute whole grain bread (no charge) or Gluten Free bread \$3*

Soup/Sandwich – a cup of soup (or salad) with choice of Lees, Cuban, Cherry Grove, or Blooming Glen	8
LEES – Oven Roasted Turkey with Brie, arugula and a sun-dried tomato aioli on ciabatta	8
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	12
THE BLOOMING GLEN – Tomato, mozzarella, with pesto aioli in a panini	8
THE CHERRY GROVE – Grilled cheese with a mix of cheeses and optional add-ons of tomatoes, or bacon (\$2).	8
THE DOUBLEBROOK – Slow-cooked pulled pork on a roll with homemade coleslaw and roasted potatoes.	8
CURRY CHICKEN WRAP - with red peppers, cashews, grapes, and mixed greens (GF optional)	8
VEGAN WRAP - lentils and quinoa salad with red peppers, carrots, celery, roasted butternut squash and a lemon ginger dressing (GF optional)	8
THE CUBAN – Traditional Cuban pressed with pulled pork, ham, Swiss cheese, pickles and mustard	9

## – Entrees –



Grilled Chicken with roasted potatoes and vegetables	13
Thai Coconut Curry, cauliflower, chick peas, red pepper, squash and grilled tofu served over rice (Vegan)	13
Potato gnocchi, house made, served with pesto. (Veg)	12
House Made Fettuccine, with artichokes, lemon, parmesan (Veg)	12
Pumpkin Ravioli with porcini mushroom sauce, balsamic glaze (Veg)	14
Butternut squash risotto, fried sage leaves (available vegan)	12
HARVEST BOWL –Seasonal vegetables, beans, and local grains, served over spring mix with a house vinaigrette. (Available vegan)	14
Catch of the Day – Prepared based on availability of the freshest seafood	MP
(Add chicken, shrimp \$5/\$7 to any dish)	

### *For Children 12 and Under*

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

Grilled Chicken Breast with potatoes or fruit salad	9
Fresh Pasta with marinara, meatballs, or mac and cheese	8
Meatballs from Grass-fed beef with potatoes and vegetables	10

### *Optional Sides*

Potato Chips, Roasted Potatoes, or Lentil Quinoa Salad \$2 each

**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

**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. Although we take every precaution, we cannot guarantee against cross-contamination, and you eat at your own risk. Additional vegan and vegetarian options are available, please ask your server as the options change based on what's available. Gratuity of 20% will be added to all parties of 6 or more.