

Lunch Menu

Soup of the Day

Cup \$3.95

Bowl \$5.95



Soup & Salad

Enjoy a cup of our soup of the day with ½ salad
(not available with steak salad)

\$9.95

Salads

Portobello Salad

Roasted Portobello mushroom over baby greens, spinach, served with morsels of fresh mozzarella, candied hazelnuts, and a sun-dried tomato vinaigrette.

\$9.95

Arugula & Artichoke Salad

Baby arugula salad with marinated artichoke hearts, dried cranberries, toasted walnuts, and foccacia croutons in a parmesan vinaigrette.

\$8.95

Greek Salad

A traditional salad of cucumber, grape tomatoes, red onion, Greek feta cheese, and Kalamata olives, seasoned with fresh oregano and a red wine vinaigrette, served on a bed of baby greens tossed lightly with olive oil.

\$9.95

Add grilled chicken to any of the above salads for an additional \$2.50

Steak Salad

Tender slices of marinated and grilled organic “Cedar River Farms” top sirloin atop a mix of baby greens, onion, tomato, and cucumber tossed with gorgonzola, and dressed with a balsamic honey dressing.

\$12.95

Sandwiches

Pesto-Crusted Chicken Sandwich

Grilled herbed breast of chicken encrusted with our house made pesto, and served on a ciabatta roll with roasted red pepper mayonnaise.

\$9.95

Portobello & Bleu Cheese Sandwich

Grilled Portobello mushroom stuffed with gorgonzola, baby spinach and garlic, and served with a balsamic reduction.

\$9.95

Shiloh Pulled Pork Sandwich

Inspired by a Tennessee road trip, this pulled pork barbeque is topped with a sweet, creamy slaw served on our house-made foccacia bread.

\$10.95

Ploughman’s Lunch

An elegant twist on the traditional hearty, cold repast, including imported and domestic cheeses, thinly sliced Bunderfleish (an Alpine air-dried beef), seasonal fruits, potatoes, and bread. Share it as a snack, or enjoy it yourself as a hearty lunch.

\$13.95

Save room for dessert!
Ask your server about
our
Hot Chocolate Soup
Mascarpone Mousse
Date Pudding