



THE LUNCH MENU

to start

calabrian burrata \$18

calabrian peppers, garlic oil, toasted pine nuts, fresh herbs over creamy burrata and rainbow cherry tomatoes served with blue truck bread cibatta *GF Option & Veg

charcuterie and cheese board- \$34

artisan meats and cheeses, house-made berry jam, mustard, pickled vegetables and artisan crackers *GF Option

lemon dill crab cakes - \$18

2 crab cakes over fresh greens dressed with champagne vinaigrette and a lemon dill sauce finished with green scallions

mediterranean platter - \$22

roasted figs, cherry tomatoes, cucumbers, pickled veggies, olives, carrots and peppers served with pita bread, spring hummus, tapenade and a roasted red pepper feta spread *GF Option & Veg

soup & salads

soup of the moment - cup \$5 bowl \$9

the salad on 5th - \$12

romaine, house-made croutons, white balsamic pickled shallots, gorgonzola and prosecco vinaigrette *Veg

oriental chicken salad \$17

grilled pitman farms chicken breast over sweet cabbage, blood orange supremes, almonds, bell peppers then topped with scallions, sweet asian dressing and wonton strips

sugar snap salad \$12

hearty greens, watermelon radish, herbed chickpea croutons, montchevre, mint, shaved red onion and a miso-lemon vinaigrette *GF & Veg

salads available with chicken \$5, prosciutto \$6 & bacon \$5

sandwiches and more

sides - garden salad or pita chips with hummus

Sub GF bread on sandwiches for \$2

not your mama's grilled cheese and tomato basil soup \$15

sourdough bread brushed with herbs de provence infused oil - artisan cheeses inside - toasted perfectly *Veg add prosciutto for \$6

peach & basil club sandwich \$17

house brined turkey and peachwood smoked ham with butter leaf lettuce, ammerlander swiss on ciabatta with a peach aioli

balsamic portobello sandwich \$15

grilled balsamic marinated portobello with fresh mozzarella, juicy heirloom tomatoes, butter leaf lettuce on blue truck sourdough bread *Veg

italian b.i.t \$16

crispy prosciutto, bacon, fennel salami, red leaf lettuce, juicy heirloom tomatoes on blue truck sourdough bread with a honey balsamic dressing and garlic aioli

maple sriracha chicken flatbread \$18

spicy maple glazed chicken and peppered bacon lardons on charred flatbread with sriracha ricotta, shaved red onion, arugula, fontina and smoked gouda