



the lunch menu

to start

charcuterie and cheese board- \$34

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

*GF Options

cajun crab cakes - \$20

three pan seared crab cakes with a cajun remoulade and citrus bell pepper garnish

mozz di bufala caprese - \$18

creamy buffalo mozzarella, heirloom tomatoes, basil, with balsamic glaze and warm ciabatta

artichoke & tomato flatbread - \$17

marinated artichokes, sweet cherry tomatoes, kalamata olives, red onion, crispy Elevation salami over house tomato sauce, creamy mozzarella and pecorino cheese

mediterranean platter - \$22

roasted figs, cherry tomatoes, cucumbers, pickled veggies, olives, carrots and peppers served with pita bread, classic hummus, tapenade and a roasted red pepper feta spread

*GF option & vegetarian

soups & salads

tomato basil or soup of the moment - \$5cup/\$9bowl

the salad on 5th - \$12

romaine, house made croutons, white balsamic pickled shallots, cucumbers, gorgonzola and prosecco vinaigrette

*GF & vegetarian

kale caprese salad- \$14

kale & red leaf lettuce tossed in pesto vinaigrette with tomatoes, mozzarella, white beans and drizzled with 25 year age balsamic glaze

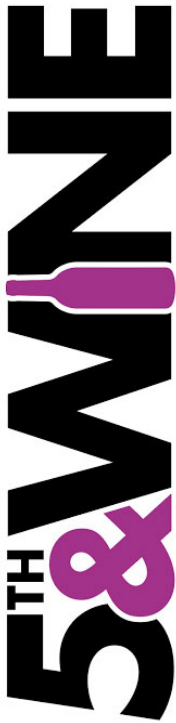
*GF & vegetarian

roasted sweet potato fall salad - \$14

fresh greens with apples, walnuts, Montchevre goat cheese, red onion, squash & figs with a honey lemon vinaigrette

*GF & vegetarian

add chicken \$7, bacon \$6 or proscuitto \$6 to any of the salads



sandwiches & such

ham & tomato panino - \$16

Riverbear peachwood smoked ham, heirloom tomatoes, creamy mozzarella, swiss cheese and garlic aioli on Blue Truck Bread sourdough

*veg & GF option

choice of side 5th salad or pita chips & hummus

the rachel - \$17

house brined and roasted turkey, sauerkraut, sweet & savory cabbage & Ammerlander swiss cheese with house mustard sauce & garlic aioli on Montana Wheat rye bread

*GF option

choice of side 5th salad or pita chips & hummus

hard cider mac & cheese - \$22

Western Cider "Colonial Cider" & creamy 4 artisan cheese blend tossed with penne pasta and topped with crispy bacon lardons & sage

*veg option

bavette gyro- \$20

grilled Central Avenue Meats Bavette, tomatoes, red onion, kalamata olives, greens, red pepper feta and a house made tzatziki all on toasted pita

*GF option

choice of side 5th salad or pita chips & hummus

roasted garlic & broccolini sandwich- \$16

roasted broccolini and Calabrian peppers, arugula, mozzarella cheese and red onion with a roasted garlic ricotta spread on toasted ciabatta

*GF option & vegetarian

choice of side 5th salad or pita chips & hummus

roasted red pepper chicken melt- \$17

grilled Pitman Farms chicken, roasted reds, red onion and melty Fontina cheese with a house pesto spread on Blue Truck Bread sourdough

*GF option

choice of side 5th salad or pita chips & hummus

not your mama's grilled cheese and tomato basil soup \$17

sourdough bread brushed with herbs de provence infused olive oil with artisan cheeses inside toasted perfectly

*GF option

add prosciutto or bacon for \$6

italian b.l.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

*GF option

choice of side 5th salad or pita chips & hummus

*Can be cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

upgrade any sandwich with choices to a soup for \$2