

Spring Lunch Menu

Any one item \$4, Any two items \$7, Any three items \$10 – Served with an herb scone or crackers

Cup of soup (bowl counts as two items)

Quiche

Scoop of dip

Assorted vegetables

Lunch Special – Flatbreads (counts as two items)

Caramelized onions – Walnuts – Bleu cheese – Balsamic drizzle

Brie – Fig jam

Mushrooms – Thyme – Mozzarella

Fresh mozzarella – Caramelized grape tomatoes – Fresh basil

Pesto – Chicken – Pine nuts – Parmesan

Asparagus – Goat cheese

Soups –

White Chili– gluten-free

Curried Zucchini – vegetarian, gluten-free

Butternut Squash- vegetarian, gluten-free

Quiche – All quiche contains eggs/milk/flour/cornmeal/baking powder/parmesan cheese/butter

Asparagus – Swiss

Swiss Chard – Swiss

Sweet Potato – Corn – Bergenost

Chorizo – Peppers & Onions – Bergenost

Dips – Served with homemade crackers

Hummus – Chickpeas/olive oil/tahini/garlic/lemon juice – Great paired with vegetables

Roasted Red Pepper Hummus – Chick peas/roasted red peppers/garlic/tahini/olive oil/lemon

Desserts – \$4 unless specified

Mexican Fire Cake

Carrot Cake

Cherry Pie

Frozen Key Lime Pie

Frozen Lemon Icebox Pie

Special Desserts -

S'more Cupcake - \$3.00

Mexican Fire Cake Sundae - \$5.00

Beverages –

Coffee/Tea/Cocoa – \$1.50

Johnnie Ryan Soda – \$1.50

Bottled Water – \$1.00