

Lunch

In-home lunch service

From \$75 per person

For a Three-Course Lunch

One Salad or Flatbread

One Soup

One Sandwich or Burger with a Side

Selections marked with a \$ are prepared with premium ingredients and carry an additional charge.



Vegetarian



Vegan

First Course

Choose one salad or flatbread, and one soup

Salads

Caesar

Charred Romaine, House Dressing, Croutons & Parmesan

Roasted Beet

Arugula, Honey Peppered Goat Cheese, Toasted Almond & Balsamic Vinaigrette

Marinated Cucumber

Tomato, Onion, Herbs & Citrus Vinaigrette

South Of The Border

Romaine, Sriracha Ranch, Grilled Corn, Avocado, Tomato & BBQ Tortilla Crisp

To Be Or Not To Be

Romaine, Blue Cheese Dressing, Bacon, Tomato, Avocado, Red Onion & Boiled Egg

Strawberry Fields

Baby Spinach, Balsamic Vinaigrette, Strawberry, Red Onion, Gorgonzola & Candied Walnut

Drop The Beets

Purple Kale, Citrus Vinaigrette, Toasted Almond, Roasted Beet & Parmesan

The House Always Wins

Mixed Greens, Citrus Vinaigrette, Tomato, Cucumber, Carrot & Red Onion

Forever Summer

Arugula, Spinach, Raspberry Vinaigrette, Mandarin Orange & Candied Walnut

Happy Orchard

Sliced Kale, Cider Vinaigrette, Shaved Apple, Dried Cranberry & Goat Cheese

Greek Wedding

Romaine, Herb Vinaigrette, Halloumi, Black Olive, Cucumber, Tomato, Red Onion & Green Pepper

Soups

New England Clam Chowder

Clams, Bacon, Potato, Onion & Celery

French Onion

Caramelized Onions, Crostini, Gruyère & Mozzarella Cheese

Italian Wedding

Beef or Turkey Meatballs in Chicken Broth with Vegetables & Orzo Pasta

Cream Of Mushroom

Creamy Mushroom Broth with Parmesan Panko & Crispy Shimeji
Add Truffle Oil \$

Butternut Bisque

Roasted Squash with Maple, Mascarpone & Gingerbread Crumble

Cheddar Broccoli

Creamy Cheddar Broth with Broccoli, Shredded Carrot & Parmesan

Fire Roasted Tomato Bisque

Creamy Broth, Basil Oil & Parmesan Crisp
Add Orzo Pasta

Chicken Noodle

Chicken Stewed in House Broth with Vegetables & Egg Noodle

Tom Kha Hed

Thai Coconut Lime Broth with Ginger, Potato & Mushroom

Flatbreads

Prosciutto & Mozzarella \$

Pear, Fig, Arugula, Parmesan & Balsamic Glaze

Smoked Salmon & Swiss \$

Jalapeño Aioli, Caper & Crispy Kale

Roasted Tomato & Herbed Ricotta

Basil Oil, Arugula & Lemon Zest
Add Grilled Chicken

Roasted Vegetable & Feta

Tomato, Onion, Kalamata Olive & Spinach

Truffle Mushroom & Fresh Mozzarella \$

Basil Pesto, Arugula, Confit Garlic & Baby Portobello

Buffalo Chicken & Blue Cheese

House Buffalo Sauce, Red Onion & Bacon

Ribeye & Gorgonzola \$

Caramelized Onions, Parmesan Cheese & Arugula

Sandwiches & Burgers

Each served with your choice of side

Sandwiches

Ultimate Grilled Cheese 🌱

Gouda, American, Sliced Tomato & Cumin

Trio Grilled Cheese 🌱

Gouda, Swiss & American

Mozzarella Caprese 🌱

Tomato, Basil, Balsamic & Toasted Sourdough

Watermelon Sandwich 🌱

Fresh Mozzarella, Tomato, Balsamic Glaze, Basil & Maldon Salt

Mushroom Madness 🍷

Lentil & Mushroom Patty, BBQ Sauce & Vegan Mayonnaise on a Brioche Bun

The Cod Father \$

Beer Battered Cod, House Orange-Malt Jelly, Arugula & Tartar Sauce on a Brioche Bun

Day Club

Sourdough Triple Decker, Mayo, Dijon, Bacon, Lettuce, Tomato, Turkey & Swiss

Italian Goodfeller

Salami, Mortadella, Capicola, Mozzarella, Lettuce, Olive Tapenade, Onion, Oil & Vinegar on Sun Dried Tomato Focaccia

Cubano

Braised Pork, Ham, Cornichon, Yellow Mustard, Swiss Cheese & Chipotle Aioli on a Brioche Bun

BBQ Pulled Pork

Chipotle Aioli, Shaved Onion & Avocado on a Brioche Bun

Short Rib Melt \$

Braised Short Rib, Horseradish Crème, Aged Cheddar, Romaine & Fresno Chili on Sourdough

Steak & Cheese \$

Shaved Ribeye, American & Provolone Cheese, Mushroom, Pepper & Onion in a Hoagie Roll

Chicken Melt

Grilled Chicken Breast, Pickled Mustard Seed, Prosciutto, Pepper Jack Cheese, Basil Pesto & Arugula on Multigrain Bread

Buffalo Chicken

Fried Chicken Thigh, Garlic Buffalo Sauce, Lettuce & Tomato on a Brioche Bun

The Reuben \$

Sauerkraut, Russian Dressing, Corned Beef & Swiss Cheese on Marble Rye

Hot Pastrami \$

Grain Mustard, American Cheese & Dill Pickle on Sourdough

Burgers

Chef Jennifer's TV Famous Lamb Burger \$

Rosemary Lamb Patty, Herb Goat Cheese, Spinach & Béarnaise Aioli on a Hawaiian Roll

Mushroom Lentil 🌱

Cremini Mushroom Patty, Gouda Cheese, Lettuce & Tomato on an Onion Roll

Black Bean 🍷

Vegan Bean Patty, Lettuce, Tomato, Onion & Avocado "Aioli" on a Brioche Roll

Red Lentil & Cauliflower 🍷

Lettuce, Tomato, Onion & Avocado on an Onion Roll

The Lounge

Beef Patty, Romesco Sauce, Pepper Jack Cheese, Arugula & Prosciutto on a Brioche Bun

Flavor Funk

Herbed Beef Patty, American Cheese, Lettuce, Tomato & Horseradish-Dijon Aioli on a Pretzel Bun

Beef It Up

Double Beef Smash Patties, Bacon, Lettuce, Tomato, Onion & American Cheese on an Onion Roll

Bone Marrow & Ribeye \$

Honey Peppered Goat Cheese, Arugula & Heirloom Tomato on a Brioche Bun

Wasabi Salmon Burger \$

Spicy Salmon Patty, Edamame Cilantro Pesto, Grain Mustard, Onion, Tomato & Lettuce on a Brioche Bun

Brunch Burger

Herb Beef Patty, Bacon, Egg & American on a French Toast Bun

War Pig \$

Beef Patty, BBQ Pulled Pork & Onion Strings on a Brioche Bun

Mushroom Melt

Beef Patty, Sautéed Portobello, Swiss Cheese & Caramelized Onion on Texas Toast

Bacon Me Crazy \$

Pork & Beef Patty, Cheddar Cheese, House Bacon Strips & BBQ Bacon Jam on a Brioche Bun

Big Macaroni \$

Beef Patty, Fried Macaroni & Cheese & Jalapeño Jam on a Brioche Bun

Black Truffle & Foie Gras \$\$

American Wagyu Beef Patty, Truffle Aioli & Foie Gras Mousse on an Onion Roll

Sides

One side is served with your sandwich or burger

House Chips 🍷

House Fries 🍷

Truffle Parmesan Fries \$ 🌱

Potato Salad 🌱

Pasta Salad 🌱
Mac & Cheese \$ 🌱

Corn on the Cob 🌱
Grilled Street Corn \$ 🌱
Lime Cilantro Crema, Cotija Cheese & Tajín

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