

LATE LUNCH

SALADS

CURRIED MANGO CHICKEN SALAD 13.5

chicken breast, red grapes, pecans, apples on mixed greens and grilled pita triangles
substitute gluten free toast points 14.5 **GF**

FRENCH LENTIL SALAD 13

green lentils, raisins, red bell pepper and carrots in a maple balsamic vinaigrette served on greens with walnuts and sheep's milk feta cheese crostini
substitute gluten free toast points 14 **GF**

COMBO SALAD 14 **GF**

mango chicken and French lentil salad on greens with feta cheese crostini
substitute gluten free toast points 15

NICOISE SALAD 13.5 **GF**

premium oil-packed-yellow fin tuna, baby potatoes, haricot vert, kalamata olives, farm fresh boiled eggs and an herb vinaigrette on greens

HOUSE GREEN SALAD 10 **GF**

chevre, roasted pecans and grape tomatoes on a bed of mixed greens

SESAME NOODLE SALAD 14.5

soy glazed chicken OR crispy tofu on egg noodles, with shaved carrots, red peppers, scallions and snow peas tossed in housemade peanut sauce

SPECIALTIES

some may be served on mixed greens, please ask your server

CRISPY FISH TACOS 15

fried cod in corn tortillas with salsa fresca, avocado, shaved green cabbage and lime, topped with a piquant white sauce
make the fish pan seared 17 **GF**

CLASSIC FALAFEL SANDWICH 11.5

vegetarian chick pea and fava bean fritters with chopped salad and lemon aioli in a grilled pita

ITALIAN CHICKEN SAUSAGE SANDWICH 14.5

with sauteed broccoli rabe, sharp provolone and mayo on a petite baguette
includes your choice of potato chips or greens

PEPPER JACK GRILLED CHEESE 11.5

tangy red cabbage slaw on multi-grain bread with chips or greens

Consuming raw or undercooked food may increase risk of foodborne illness.
Please advise server before placing your order if anyone in your party has a food allergy.
A 20% gratuity will be added to parties of 6 or more. Thank you and enjoy!