



LUNCH MENU

DISPLAYS

CHARCUTERIE & CHEESE | TRADITIONAL ACCOMPANIMENTS
CRUDITÉ | HUMMUS | PIMENTO CHEESE | BUTTERMILK GODDESS DRESSING

FIRST COURSE

Choice of Soup

SOUP

CARROT GINGER SOUP | PEANUTS, FIELD PEAS, SHERRY VINAIGRETTE
RIBOLITTA | RED PEA, FARRO, GREENS, CROUTON
POTATO & LEEK SOUP | ROASTED GARLIC, CURRY POWDER

SECOND COURSE

Choice of Salad or Sandwich

SALAD

Salad + Choice of Protein

ANSON MILL'S FARRO PICCOLO | PEANUTS, FIELD PEAS, SHERRY VINAIGRETTE
CAESAR | SWEET GEM LETTUCE, PROVOLONE PICANTE, CROUTON
BABY SPINACH | BENNE SEED TAHINI, TOASTED BREAD CRUMBS
WATERCRESS | FENNEL, PISTACHIO, ORANGE
SEASONAL VEGETABLE SALAD

Proteins

CHICKEN | SALMON | FLAT IRON

SANDWICHES

Sandwich + Choice of Side

BEEF AU JUS ON BAGUETTE
TUNA NICOISE ON BAGUETTE
CHICKPEA PANISSE ON SOURDOUGH | RICOTTA, SEASONAL VEGETABLES,
GREEN TOMATO KETCHUP

Sides

QUINOA TABOULI
HOUSEMADE CHIPS
ROASTED SEASONAL VEGETABLE