



# am menu

we kindly request that you limit your stay to 90 minutes while we are at limited capacity. thank you!

available until 3pm

## SANDWICHES

**chicken salad sandwich** tarragon chicken salad with dried cranberries, lettuce and tomato on croissant, pretzel bun or multigrain; served with kettle chips and pickle 13.50

**smoked cheddar burger\*** 8 oz. wagyu beef burger topped with smoked cheddar, candied bacon, house made pickles, special sauce, lettuce, and tomato on a toasted sesame bun; served with kettle chips and pickle 17.50

**turkey & brie sandwich** all natural smoked turkey breast, brie cheese, red onion marmalade and roasted garlic mayo on pretzel roll; with kettle chips and pickle 15.00

**chicken parmesan sandwich** breaded chicken breast, melted mozzarella, parmesan, and marinara on pretzel bun; served with arugula salad 16.50

**smoked salmon club\*** thin sliced, cold-smoked salmon avocado, bacon, tomato, lettuce, and lemon-chive aioli on multigrain toast; served with arugula salad and pickle 18.00

**avocado toast** multigrain baguette topped with mashed avocado, marinated yellow tomatoes, cherry tomatoes, arugula salad and red pepper flakes 15.00 *add a poached egg\* 1.50 / add bacon bits 1.00 / add cold-smoked salmon\* 6.00*

## SOUP & SALAD

**vegetarian chili** with cheddar & cornbread cup 6.50/bowl 8.00

**tomato bisque** with herbed croutons cup 4.25/bowl 6.25

**mediterranean quinoa bowl** quinoa, cucumber, cherry tomato, arugula, feta cheese, red onion, green olives, chickpeas, lemon vinaigrette, spicy harissa sauce 14.00

**kale & roasted beet salad** kale, arugula, farro, roasted beets, dried apricots, goat cheese, pickled red onion, honey-cider vinaigrette 14.00 *add grilled chicken 5/grilled salmon 7*

**chopped salad** chopped romaine lettuce, bacon, blue cheese, chicken breast, red onions, hard-boiled egg, avocado, tomatoes and aged sherry vinegar dressing 15.00

## ENTREES

**chicken schnitzel** breaded chicken breast, brussels sprouts, mashed potatoes, paprikash sauce, grilled lemon 20.00

**spring gnocchi** house made herb gnocchi, english peas prosciutto, asparagus, pea shoots, parmesan, pea puree 22.00

**chicken pot pie** our “deconstructed” version made with chicken breast, baby peas, carrots, and pearl onions in cream sauce; topped with an all-butter puff pastry 15.00

**mac & cheese** cavatappi pasta, housemade cheese sauce, and toasted parmesan breadcrumbs 12.00

**quiche + salad** a slice of our famous quiche served with arugula salad 14.00

**lorraine** - bacon, caramelized onion, gruyere

**vegetarian** - ask us for today’s special

**tarte flambée flatbread** topped with bacon, gruyere caramelized onion, bechamel sauce, scallions 17.00

## BREAKFAST

### breakfast sandwich

scrambled eggs, bacon & cheddar on pretzel bun, croissant or multigrain toast 11.00 *add breakfast potatoes 3.00*

**pesto & eggs** scrambled eggs topped with fresh mozzarella and sliced tomato, served with housemade basil pesto, one amyly apple & gouda chicken sausage and sautéed potatoes 16.00 *add multigrain toast .50*

**corned beef hash** house made hash with sautéed potatoes and onions, topped with two poached eggs\* 16.00 *add multigrain toast .50*

### cinnamon roll griddlecakes

two fluffy buttermilk griddlecakes with caramelized brown sugar-cinnamon swirl topped with vanilla cream cheese-butter 12.00 *add warm bacon bits for 1.00*

SIDES			
arugula salad	5	mac & cheese sm	8
brussels sprouts	6	mashed potatoes	6
asparagus	6.5	breakfast potatoes	3.5
bacon	4	veggie sausage	4
amyly apple gouda chicken sausage	3.75		
roasted sweet potatoes with chipotle cream	6.5		



thank you for joining us!

\*these items are cooked to order. consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.