



private dining lunch menu

All lunch selections include coffee, tea or soda and fresh table breads.

first course

Please Choose One

Organic Simple Greens

seasonal greens, hothouse tomatoes and red wine vinaigrette

Cream of Heirloom Tomato

with cheddar crouton and basil oil

second course

Please Choose One

(Sandwiches are served with side of fries.)

Chopped Caesar Salad with Chicken

with warm garlic croutons in citrus-Parmesan dressing

Rosemary Grilled Chicken Sandwich

with melted fontina cheese and pesto aioli

Southern Pulled-Pork Sandwich

slow-roasted pork with Moravian coleslaw and sweet onion strings

Organic Vegetables with Pesto Pasta

roasted vegetables with basil pesto sauce

\$18.95 per person

Jay C. Veregge ~ Executive Chef

Menu items and prices are subject to change.

Splits are not permitted.

A taxable service charge of 20% and sales tax will be added.

A corkage fee of \$10 will be applied per 750 ml bottle brought into the restaurant.

Other menu items can be made available upon request at additional cost.