

CLASSIC LUNCH

19 PER PERSON

Includes all fountain sodas, coffee and tea, excludes tax and gratuity.

STARTERS

FOR TWO TO SHARE

GOAT CHEESE BRUSCHETTA

Pine-nut pesto, tomato, balsamic drizzle, sunflower seeds, ciabatta.

EDAMAME + WHITE BEAN HUMMUS

Basil oil, pomegranate seeds, kumato tomatoes, cucumber, olives, naan bread.

ENTRÉES

WARM ROASTED LOCAL VEGGIE SALAD

Arugula, kale, beets, squash, brussels sprouts, peppers, sunflower seeds, pecans, apricots, chimichurri vinaigrette.

CHICKEN AVOCADO COBB SALAD (HALF)

Greens, tomato, cucumber, carrots, bacon, egg, bleu cheese, avocado, croutons, house made ranch.

BIBIMBAP BROWN RICE BOWL WITH SHRIMP*

Leeks, red cabbage, radishes, carrots, sunflower greens, ponzu, sunny side up egg, crisp basil mint vegetables, fried wontons with gochujang glazed shrimp.

SOUTHWEST CHICKEN SANDWICH

Adobo mayo, pepper jack, avocado mix, rocket greens, tomato, naan bread.

CARAMEL FRENCH TOAST + EGGS*

Cinnamon powdered sugar, salted caramel drizzle, eggs, choice of meat.

FLEXITARIAN HEALTHIER OPTIONS

 Lower in Fat or Cholesterol  Gluten-Free  Vegetarian  Vegan

* Consuming raw or under cooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness especially if you have certain medical conditions.

METROPOLITAN LUNCH

23 PER PERSON

Includes all fountain sodas, coffee and tea, excludes tax and gratuity.

STARTERS

MARKET SOUPS

House-made Tomato Basil  

or

Crab + Corn Chowder.

KALE + BLEU CHEESE SALAD

Farro, carrots, radishes, cranberries, champagne vinaigrette.

ENTRÉES

TUSCAN BURRATA BOWL

Farro, organic white beans, artichokes, oregano, roasted tomatoes, feta, olives, arugula, house vinaigrette, pesto.

ANGUS CHEESEBURGER*

Creekstone beef, aged gruyere, house remoulade, rocket greens, tomato.

BEYOND MEAT BAJA BURGER

Cinnamon chipotle spiced, adobo mayo, avocado mix, pico de gallo, queso fresco, radish, rocket greens.

OVEN ROASTED TOMATOES

UNDER 600 CALORIES

Basil olive oil drizzle, over quinoa, leeks, butternut squash, dried pomegranate seeds, broccolini, lemon pesto, sunflower seeds.

cal 590, fat 34g, chol 0mg, carb 60g, fib 10g, prot 12g

OAXACA (WAH-HAW-KAH) OMELET

Pico de gallo, pepper jack, salsa roja, cilantro, avocado mix, strawberries and fruit, toast.

FLEXITARIAN HEALTHIER OPTIONS

 Lower in Fat or Cholesterol  Gluten-Free  Vegetarian  Vegan

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SILVER LUNCH

27 PER PERSON

Includes all fountain sodas, coffee and tea, excludes tax and gratuity.

STARTERS

CRISPY BRUSSELS SPROUTS **VG**

Cinnamon chipotle spiced, apricots, cranberries, pecans, house made ranch.

TUNA TARTARE* (HALF)

Ponzu marinated, avocado mix, micro greens, lime peanut dressing, crispy wontons.

PESTO MEATLESS MEATBALLS **V**

Plant-based Beyond Meat meatballs, fire roasted pepper sauce, lemony pesto, 'nooch', ciabatta.

ENTRÉES

SMOKY GOUDA BURGER*

Creekstone beef, maple glazed pecan bacon, gouda, adobo mayo, arugula, pico de gallo.

GRILLED WASABI SALMON SLIDERS

3 sliders on brioche, teriyaki glaze, wasabi sour cream, pickled ginger, side of lime peanut kale slaw.

FRESH CATCH TACO BOWL

Fried market fish, grilled pineapple, avocado, salsa roja, chimichurri, queso fresco, bibimbap rice and veggies.

FRIED CHICKEN MAC + CHEESE

Twenty-four hour pickle brined chicken, cavatappi mac + cheese, garlic green beans and leeks, pecans, bacon.

OVEN ROASTED TOMATOES **V** **V** **Gf**

UNDER 600 CALORIES

Basil olive oil drizzle, over quinoa, leeks, butternut squash, dried pomegranate seeds, broccolini, lemon pesto, sunflower seeds.

FLEXITARIAN HEALTHIER OPTIONS

V Lower in Fat or Cholesterol **Gf** Gluten-Free **VG** Vegetarian **V** Vegan

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