

# Lunch at WEBSTER HOUSE

## Starters

Fried Green Tomatoes- creamy spinach, tomato chutney 5

Savannah Style Crab Cake- Belgium endive and bacon sauté, arugula pistou 7

Tomato and Basil Soup- parmesan-mint emulsion Cup- 4 Bowl- 6

## Salads

(Add Chicken or Shrimp- 4, Salmon- 6)

Webster House Salad- Fall greens, meringue toasted walnuts, crumbled Gorgonzola, Bosc pears, lingonberry vinaigrette 5 small & 7 large

Roasted Beet and Endive salad- fall greens, apples, goat cheese, shallot vinaigrette 5 small & 7 large

Chopped Salad- butter lettuce, apple wood smoked bacon, Tillamook cheddar, hard boiled egg, cherry tomato, buttermilk thyme dressing 8

The Mediterranean- grilled romaine, artichoke hearts, balsamic roasted tomatoes, kalamata olives, feta cheese, tobacco onions, crisp prosciutto, roasted garlic dressing 11

Goat Cheese Soufflé- mâche, poached pears, roasted walnuts, seasonal berries, white balsamic vinaigrette 13

## Sandwiches

Smoked Turkey Reuben- marble rye bread, Thousand Island dressing, sauerkraut & swiss cheese 9

Open-faced Brioche sandwich- crisp pancetta, green tomato slices, truffled mayonnaise, arugula, fried egg 9

Provençal sandwich- smoked ham, Emmentaler swiss, gherkins, spicy greens in a course mustard vinaigrette, baguette 8

Grilled Chicken Sandwich- sundried tomato sourdough, gruyere, fresh basil & balsamic mayonnaise 10

Petite Trio- mini portions of the provençal, burger & turkey reuben 11

Webster House Black Pepper Burger- modena vinegar marinated roma tomatoes, gruyere cheese, red oak lettuce 10

## Entrées

Seared Salmon- wilted leeks and lentils, slow poached garlic and parsley sauce 14

Grilled Beef Tenderloin- Pommes William, roasted asparagus, meritage demi glaze 18

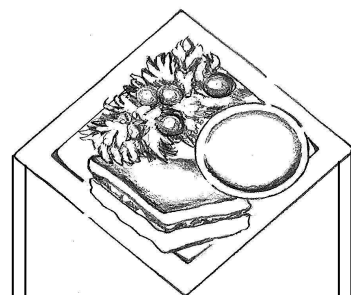
Sautéed Chicken Breast- red pepper and potato salad, french beans, walnut butter 13

Truffle Mac & Cheese- garlic toasted shrimp, cavatelli, Vermont white cheddar 13

Diver Scallops- stone ground grits, pomegranate celery leaf salad, fried okra 15

Vegetarian Risotto- roasted corn, basil, brown butter asparagus tips, cherry tomato confit, marsala syrup 10 (Add Chicken or Shrimp- 4, Salmon- 6)

Express Lunch



Select one from  
each category:

House Soup  
or  
Soup du Jour

Webster House  
Salad  
or  
French Fries

1/2 Turkey Reuben  
or  
1/2 Provençal  
Sandwich  
or  
1/2 Grilled Chicken  
Sandwich

\$13

*In a time crunch?  
Here's a great lunch!*

***Your server will share Chef d'Ablaing's features, chosen daily from the freshest ingredients available***

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.

Groups of 6 or more will have an 18% gratuity automatically added to your check