

LUNCH: \$15

APPETIZERS - choose one

Tomato Bisque with Cheese Crostini

Baby Kale & Romaine Salad – Sun Dried Pears, Cranberries, Sunflower Seeds, Goat Cheese, and Balsamic Vinaigrette

ENTREES - choose one

Grilled Vegetable Sandwich – Zucchini, Squash, Bell Pepper, Eggplant, Onion, Marinara, Mozzarella, and Naan

Slang Burger – Angus Beef, Lettuce, Tomato, Red Onion, and Cheddar on a Brioche Bun

Brasserie Chicken – House Demi, Fresh Herb Butter, Roasted Butternut Squash, and Rainbow Carrot

DESSERT

Gelato of the Day

DINNER: \$33

APPETIZERS - choose one

Tomato Bisque with Cheese Crostini

Baby Kale & Romaine Salad - Sun Dried Pears, Cranberries, Sunflower Seeds, Goat Cheese, and Balsamic Vinaigrette

House-Made Lamb Meatballs - Roasted Red Pepper & Tomato Ragout, Parmesan, and Fresh Herbs

ENTREES - choose one

Crispy Duck Confit - Creamy Polenta, Red Wine Braised Figs, and Preserved Lemon & Parsley Salad

Braised Beef Short Rib - Burgundy Wine Sauce and Roasted Fall Vegetables

Chicken Calvados - Apple Brandy Cream, Tart Apples, Fingerling Potatoes, and French Beans

Charred Organic Salmon - Warm Lemon Vinaigrette, Wild Mushrooms, and Spinach

DESSERTS

Gelato of the Day

Rustic Apple Tart - Vanilla Ice Cream and Caramel Sauce