

Tapas Platter

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Tabouli, hummus, falafel and shrimp salad. Served with naan 14

Guacamole Brie Melt

French baguette filled with guacamole and sundried tomatoes topped with brie cheese and herbs 10

Scallions Flatbread

Grilled flatbread, caramelized onions, artichokes, kalamata olives, melted havarti, arugula and balsamic reduction 11

Spinach-Artichoke Dip

With grilled naan and flatbread crackers 9

Polenta and Mushrooms

Grilled polenta rounds, roasted mushrooms and shaved parmesan 12 🛞

Ahi Tuna

Sesame crusted tuna, garlic-lime aioli, seaweed salad, and flatbread crackers 12

Fried Green Tomatoes

With sweet sriracha dipping sauce 10 🔇

Hummus

With grilled naan 9 🕜 With crudite 9 🗞 🕜

Falafel

With sweet Thai chile sauce 9 🔯 🦪

A well bressed salad

Add French Baguette 3. Add Grilled Naan 2.

Chicken & Sundried Tomato Salad

Grilled chicken, sun dried tomatoes, red onion, roasted red peppers, kalamata olives and walnuts served on greens with our house vinaigrette 14 🛞

Souvlaki Salad

A salad of grilled marinated chicken, chopped romaine, red onion, kalamata olives, tomatoes and feta cheese on grilled naan with tzatziki sauce 14

Citrus Duck Salad

Baby spinach, dried cranberries, oranges, pecans, goat cheese and duck leg confit with a sweet poppyseed dressing 17 🗞

Steak Salad Tanner

Sliced prime flatiron steak over romaine and spinach with artichokes, plum tomato, red onion and crumbled blue cheese with house vinaigrette 17 💸

Crabcakes & Greens

Two grilled Maryland crabcakes over vinaigrette dressed greens with sliced tomato, cucumbers and a creamy roasted red pepper sauce 16

Shrimp & Fennel Salad

Grilled shrimp, crispy prosciutto, fennel, artichokes, and shaved parmesan tossed with vinaigrette dressed arugula 16 🖏

Salmon Sasha

Wild caught Atlantic salmon over arugula with roasted beets, apples, goat cheese, pecans and red onion with a beet vinaigrette 17 🛞

Trio Salad

Curry chicken, tuna and quinoa salad over greens with tomato and pickle 14 🛞

Mediterranean Cobb Salad

Roasted red peppers, haricot verts, grape tomatoes, hard cooked eggs, kalamata olives, chickpeas, walnuts and feta cheese over arugula with tahini-lemon dressing 15 🛞

Farm Stand Salad

Grilled eggplant, portobello mushrooms, chickpeas, roasted tomatoes, roasted red peppers, beets and pine nuts over arugula, with extra virgin olive oil and balsamic reduction 14 🥘 父

Quinoa Salad

Quinoa, mango, scallions, red onion, red pepper and cilantro tossed with sweet chile vinaigrette over baby spinach with roasted beets and a dollop of mashed avocado 14 🥘 父

Tofu Salad

Buckwheat soba noodles tossed with julienned vegetables, arugula, and sesame soy vinaigrette, topped with grilled tofu 14 🕜

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Crispy Quinoa Burger

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Crispy pan fried quinoa cake, melted pepper-jack, avocado, greens, tomato, sprouts, and sriracha mayo on a brioche roll 13.5

Grilled Chicken & Rice Wrap

Grilled chicken, rice, Swiss cheese, garlic mayo, roasted red peppers, sour cream and salsa in a grilled wrap 13.5

Maui Chicken Wrap

Curry chicken salad, Swiss, greens, tomato and sprouts with mango-chutney mustard in a wrap 13.5

Raspberry Chipotle Turkey Wrap

Smoked turkey, havarti, bacon, red onion and raspberry chipotle sauce in a grilled wrap 13

Smoked Salmon Wrap

Sliced smoked salmon, bacon, greens, tomato, red onion, avocado and sprouts in a wrap 14

Tuna Wrap

Our tuna salad with lettuce, tomato, hard cooked eggs and sweet pickles in a wrap 13

Falafel Wrap

Homemade falafel in a wrap lined with hummus, greens, tomato, cucumber and sweet chili sauce 13 🕜

Grilled Garden Wrap

Portobello mushroom, eggplant, tomato, spinach, artichokes, and wild rice with romesco sauce in a grilled wrap 13.5 🕜

Paninis

Rock Hill Breads ~ Grilled and Pressed

Galileo

Grilled chicken with Swiss & smoked mozzarella, roasted red peppers & garlic mayo on grilled corn-jalapeño bread 13.5

Turkey & Brie

Smoked turkey and brie cheese with fig jam on grilled olive bread 13.5

Reuben

Corned beef, melted Swiss, sauerkraut and roasted red pepper dressing on grilled marble rye 13.5

Ham & Havarti

Applewood ham, melted havarti, caramelized onions and honey mustard on grilled farm bread 13.5

Beverages

Sparkling

Pepsi • Diet Pepsi • Ginger Ale • Sierra Mist Saranac Root Beer or Ginger Beer Saratoga Sparkling and Flat

Home Brewed Iced Tea

Unsweetened • Raspberry • Pomegranate • Peach

Lemonade

Bitburger Premium Pils 0.0% alcohol

2% • Almond • Soy • Chocolate

Juice

Orange • Grapefruit • Cranberry • Pineapple • Apple

Harney's Tea Sachets

Paris • Cinnamon • Earl Grey • English Breakfast Mint • Chamomile • Rooibos Chai Pomegranate Oolong Green • Green & Peppermint **Decaf Black**

Premium Coffee

Iced Coffee

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🛞 = GLUTEN FREE

▼ = VEGAN