

LUNCH MENU



APPETIZERS

BURRATA	\$14
roasted garlic & grape tomatoes, EVOO, house crostini, farm herb blend	
HOUSE MEATBALLS (2)	\$14
veal, beef, pork, ricotta, garden basil	
GARLIC & PARMESAN STUFFED MUSHROOMS (4)	\$15
+optional add crabmeat \$21	
CHEF'S CRABCAKES (2)	\$23
arugula & parmesan, lemon aioli, spicy aioli	

A LA CARTE /SHAREABLES

(suggested portions for 2-3)

BOARD 1:	
1/2 OLIVE LOAF (COOKIE LADY, MAYNARD)	\$11
EVOO & parmesan dipping oil	
BOARD 2:	
CHEESE SELECTION (MULLAHY'S, HUDSON)	\$19
• Goat's Brie, Goat's Milk, France • Ossau Iraty, Sheep's Milk, Basque Region • Prima Donna, Aged Gouda, Cow's Milk, Holland	
BOARD 3:	
CURED MEATS & RED VINE GRAPES	\$21
Prosciutto, Capicola, Mortadella	

SOUPS & SALADS

+add grilled chicken, strip steak, or salmon to any salad
+9/\$11/MKT

ESCAROLE & WHITE BEAN SOUP	\$10
carrot, celery, sweet onion +optional add 3 cheese sourdough grilled cheese +10	
DEANO'S 6 CHEESE TORTELLINI, DEANO'S PORK SAUSAGE, BROCCOLI RABE SOUP	\$14
San Marzano tomato broth	
WEDGE SALAD	\$14
housemade blue cheese dressing, crispy bacon, grape tomato, red onion	
CUCUMBER, TOMATO, RED ONION & FETA	\$14
EVOO, red wine vinegar & fresh herb dressing	
CAESAR	\$15
romaine, shaved parmesan, Chef's housemade Caesar dressing, house croutons *contains anchovy	
VEGETABLE COBB SALAD	\$15
boiled farm egg, iceberg lettuce, grape tomato, chopped mushroom, avocado, chickpea, blue cheese crumbles, housemade lemon-mustard vinaigrette	

HANDHELDS

gluten free bread available All Handhelds and burgers served with choice of French fries, or Small Farm spring mix salad

CHICKEN CAESAR WRAP	\$14
romaine, shaved parmesan, housemade Caesar, house croutons *contains anchovy, wheat wrap	
TUNA MELT	\$13
leaf lettuce, provolone, red onion, sourdough +optional add bacon +3	
CHICKEN GYRO	\$14
leaf lettuce, grape tomato, red onion, housemade tzatziki, pita	
BLT	\$13
Sourdough +optional add American \$14 +optional add avocado \$15	
PULLED PORK	\$14
yellow cheddar, crispy onion strings, cole slaw, brioche	
REUBEN	\$14
corned beef, swiss, sauerkraut, housemade thousand island dressing, marble rye	
SHAVED PRIME RIB	\$24
provolone & swiss, caramelized onions, horseradish crema, herb and garlic ciabatta, au jus	
FARM VEGETABLE	\$14
grilled mushroom, cucumber, tomato, red onion, shredded carrot, arugula, avocado, lemon aioli, wheat	

BURGERS

*GRASS FED BEEF BURGER 10 OZ	\$19
cheddar, ltop, garlic aioli + optional add ketchup, mustard, mayonnaise or housemade Thousand Island dressing	
*BISON BURGER 8 OZ	\$20
swiss, sauteed mushroom & caramelized onion, lettuce, tomato, Thousand Island aioli	

LUNCH ENTREES

CHEF'S PASTA	\$14
Deano's cavatappi, grilled chicken, lemon rosemary cream sauce, spinach, warm roll	
SALMON BOWL	\$24
Twin Seafood Concord (same day caught) 6 oz crispy skin salmon, wild rice, grape tomato, avocado, black bean, corn, red onion, zesty lime dressing	