



LUNCH MENU

SANDWICHES

House made focaccia, ciabatta, GF bread available

Copper Beef Dip, house roasted VT beef, provolone, house made Chicago-style giardiniera, horseradish aioli on ciabatta, served with a side of beef gravy for dipping (served hot) 16-

The Reuben, corned beef, swiss cheese, sauerkraut, russian dressing, grilled on marbled rye (served hot) 16-

The Jersey, olive oil fried chicken cutlet, lightly breaded with herbs and parmesan, with prosciutto, roasted red pepper, fresh mozzarella, pesto, oil & vinegar on ciabatta (served hot) 16-

The Waterside, herb roasted chicken, bacon, avocado, Cabot cheddar, ranch on ciabatta (served hot) 16-

Caprese, heirloom tomato, fresh mozzarella, basil pesto, greens, balsamic reduction on focaccia 14- add prosciutto 3-

Stonewood Turkey, house brined & roasted VT Stonewood turkey, brie, greens, green apple, chipotle mayo, pickled onions on ciabatta (served hot) 16-

The Roast, house roasted VT beef, herb roasted tomato, caramelized onion, roasted garlic dijonaise, arugula on ciabatta 16-

Vegetarian Wrap, fresh local organic veggies: shredded carrots, cucumber, tomato, red peppers, pickled red onions, hummus on a wrap (GF available) 14-

Carrot BLT, vegetarian carrot "bacon," lettuce, tomato, tarragon aioli on toasted sourdough 15- add avocado 3-

Tomato & Bacon Grilled Cheese, heirloom tomato, bacon, Cabot cheddar, grilled on sourdough (served hot) 13-

Lobster Roll, wild caught Maine lobster salad, bibb lettuce, lemon, dill, brioche bun (seasonal) 29-

SOUPS

Served with house made rosemary focaccia

8 oz \$6-\$10 12 oz \$9-\$15 32 oz \$18-\$26

Daily Soups:

Thai Chicken Coconut Curry, chicken breast (GF/DF)

Chicken Turmeric & Lemongrass (GF/DF)

Tomato Fennel Basil (GF/DF/Vegan)

Rotating selection of two additional soups per day:

Southwest Beef Chili (GF/DF)

Butternut Squash Apple Bisque (GF/DF/Vegan)

Sweet Corn Chowder (GF/DF/Vegan)

Braised Beef & Wheatberry (DF)

German Lentil (GF/DF/Vegan)

Lobster Bisque

White Bean Potato Rosemary (GF/DF)

Sweet Potato Coconut Curry (GF/DF/Vegan)

Hungarian Mushroom (V)

Gazpacho (seasonal) (GF/DF/Vegan)

1/2 sandwich & cup of soup 15-
(excludes lobster bisque & lobster roll)

Weekly Specials

Crêpe Tuesdays: tart green apples, creamy brie, walnuts & dried cranberries, drizzled with Vermont maple syrup 12- add prosciutto 3-

French Onion Soup Wednesdays: slow-caramelized onions in a rich beef broth, topped with a toasted baguette and bubbling gruyère cheese 10-

SALADS & BOWLS

Add chicken, shrimp or fish to any salad or bowl 10-

FALL/WINTER

Shaved Kale & Brussels Sprout Caesar, kale, brussels sprouts, shaved parmesan, house made croutons, caesar dressing 12-

Arugula & Baby Spinach, beets, green apple, toasted pecan, chèvre, balsamic ginger vinaigrette 12-

Harissa Sweet Potato Bowl, harissa roasted sweet potatoes, roasted chickpeas, kale, pickled onions, spiced pepitas, lemon tahini vinaigrette 14-

SPRING/SUMMER

Casa Salad, arugula, crispy green leaf lettuce, baby kale, hearts of palm, cucumber, roasted red peppers, avocado, parmesan, green goddess vinaigrette 12-

Blueberry Fields, mixed greens, arugula, blueberries, chèvre, spiced pepitas, lemon vinaigrette 12-

Southwest Bowl, black beans, rice, fire roasted corn, avocado, jalapeño, tomato, pickled onions, crumbled cotija, cilantro lime vinaigrette 14-

FROZEN PREPARED MEALS AVAILABLE FOR GRAB & GO

100 DORSET ST. SOUTH BURLINGTON, VERMONT

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