

## **FALL & WINTER 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) 18-

**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 dijonnaise, arugula on ciabatta 18-

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

**BLT**, bacon, lettuce, tomato, tarragon aioli on toasted sourdough 15-add avocado 3-

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-

## **SOUPS**

Served with house made rosemary focaccia

# 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)

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

## Weekly Specials

Tuesdays: Rotating selection of grilled cheese sandwiches 13-

**Wednesdays: French Onion Soup,** slow-caramelized onions in a rich beef broth, topped with a toasted baguette and bubbling gruyère cheese 12-

#### SALADS & BOWLS

Add chicken 8-, shrimp or fish 10- to any salad or bowl

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

Arugula & Baby Spinach, beets, green apple, toasted pecan, chèvre, balsamic ginger vinaigrette 14-

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

FROZEN PREPARED MEALS AVAILABLE FOR GRAB & GO