

# LUNCH MENU

Monday - Friday  
11 AM - 2 PM

## STARTERS

- Seasonal Soup**, vegetarian friendly blend of local produce & seasoning 6
- Caesar Salad**, lettuce, Grana Padano cheese, house made croutons, house made dressing 7
- Pear Salad**, mixed greens, roasted pears, bleu cheese crumbles, seasoned walnuts, red wine vinaigrette 8

## ENTREES

- Salmon Cake**, sautéed salmon cake, mixed greens, red wine vinaigrette, tartar sauce 12
- Chicken Pot Pie**, shredded chicken, green beans, mirepoix, potatoes, cream sauce, pastry topper 11
- Catfish**, fried catfish, green beans, sweet cornbread muffin, tartar sauce 11
- Chicken & Farro Salad**, Grilled Springer Mountain Farms chicken breast, chilled farro, green apples & red onions, mixed greens, apple cider vinaigrette 13
- Portobello**, grilled marinated portobello cap, chilled farro, green apples, red onions, mixed greens, apple cider vinaigrette 11
- Mushroom Pot Pie**, roasted mushrooms, green beans, mirepoix, potatoes, cream sauce, pastry topper 11

## SANDWICHES

- Chicken Sandwich**, Fried Springer Mountain Farms chicken breast, cranberry chutney, mustard aioli, french fries 12
- 1892 Burger**, house-ground beef patty, Wright Dairy cheddar cheese, balsamic aioli, french fries 12
- Salmon "Burger"**, sautéed salmon cake, tartar sauce, french fries 12
- Portobello "Burger"**, grilled balsamic-marinated Portobello mushroom cap, Wright Dairy cheddar cheese, balsamic aioli, french fries 12
- "Impossible Burger"**, non-meat "burger patty", Wright Dairy cheddar cheese, buttered bun, balsamic aioli, french fries 13
- Tofu Sandwich**, panko-crusted fried tofu, cranberry chutney, mustard aioli, fresh-cut fries 11

## DESSERTS

- Crème Brûlée**, vanilla custard, caramelized sugar top, fresh berries 9
- Pot De Crème**, dark chocolate custard, white chocolate shavings, whipped cream 9