



## Lunch Menu

### The Light Side

#### **The Chicken**

grilled, set on quinoa topped with mango salsa  
11.

#### **The Mixed Greens**

tossed with maple vinaigrette and toasted cashews  
8.

#### **The Lump Crab Salad**

tossed in cilantro and lime with mango vinaigrette and field greens  
12.

#### **The Veggie Burger**

with arugula drizzled with buttermilk herb dressing and fries  
10.

#### **The 4 oz. Burger**

Kilcoyne beef served with mixed greens and fries  
8.

### The Sandwiches

served with choice of French fries or quinoa salad

#### **The Pesto**

grilled country bread layered with pesto, mozzarella and prosciutto  
8.

#### **The Adirondack Cuban**

pulled pork, prosciutto, Emmenthaler, pickled red onions and Dijon  
10.

#### **The Roast Beef**

shaved roast beef with roasted garlic aioli, field greens and sharp cheddar cheese  
8.

#### **The Smoked Turkey**

open faced with Harmony Hills bacon and Welsh rarebit  
10.

#### **The Croque Monsieur**

hot ham and cheese on sourdough with Dijon and Mornay sauce  
10.

#### **The Piri-Piri Chicken Sandwich**

grilled, on a toasted baguette with roasted garlic Piri-Piri mayonnaise and field greens  
8.

#### **The Onion Burger**

Kilcoyne beef topped with Vermont cheddar and cayenne onion rings  
15.

### The Other Side

#### **The Soup**

a cup of the Chef's creation  
5.

#### **The Crab Cake**

set in a basil orange beurre blanc  
15.

#### **The Buffalo Shrimp**

jumbo shrimp tossed in hot sauce served with a blue cheese dip  
16.

#### **The Pulled Pork**

braised pork layered with mashed potato, crowned with a crispy pastry  
12.

### The Pizza

#### **The Chorizo**

with tomato sauce and mozzarella  
12.

#### **The Black Truffle**

with tomato sauce and mozzarella  
15.

#### **The Cheese**

tomato sauce, mozzarella and Parmesan  
10.

#### **The Whipped Ricotta**

with garlic, Parmesan, mozzarella  
10.

*Executive Chef - Richard Brosseau*

*Sous Chef - Thomas Morris*