



— *Starters* —

Salads are available as appetizer or entrée portion
Entrée salads available with Chicken \$15, Salmon \$16, Shrimp \$17 or Steak \$17

Caesar Salad romaine classic	5/7
Fall Field Greens dijon mustard vinaigrette	5/7
Organic Greens roasted root vegetable vinaigrette, toasted pumpkin seeds and butternut squash	5/7
Bibb Lettuce maple-walnut vinaigrette, bleu cheese, and brandy-soaked cranberry	5/7
Grilled Asparagus prosciutto, fontina cheese and fried egg, garlic crouton	12
Soup du Jour	7

— *Sandwiches* —

Includes french fries, coleslaw & pickle spear on your choice
of white, rye, whole grain or sesame kaiser

Green Room Twisted Kobe Burger tobacco onions, spicy avocado dressing, aged cheddar, lettuce & tomatoes on house-made sesame kaiser	15
Harvest Kobe Burger apple marmalade, fontina cheese and harvest spread on house-made sesame kaiser	14
Turkey Breast apple cider brined, smoked with orange-cranberry peppered relish and havarti cheese	12
Roast Beef Dogfish Head Raison D' beer brined with creamy horseradish, aged cheddar cheese and tomato	13
Marinated Pork stone mustard, alpine swiss cheese, lettuce and tomato	11

— *Entrées* —

Steak Frites foie gras butter, onion rings and tomato salad	22
Chicken Breast sauté aspirations, butternut squash whipped potatoes	16
Crab Cake cumin-scented succotash, roasted red pepper coulis	21
Salmon smoked maple glazed beets, wilted spinach and sage brown butter	18
Open-Face Crab seasoned baby spinach & crab meat mornay sauce	15

— *Lunch Buffet* —

Chef's daily selection of soup, salads, hot entrées & dessert

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