

LUNCH

APPETIZERS

Smoked Salmon Dip seasoned pita points \$8.00

Rita's Flower Pot Bread baked by Rita herself, served with honey butter \$4.25

Artichoke Parmesan Dip warm and delicious, served with crostini \$9

Caramelized Onion Dip another favorite, served warm with crostini \$9

Brisket and Beer Cheese Nachos tri-colored chips topped with beer cheese, brisket, black bean salsa, drizzled with horseradish cream sauce. \$10 Plain cheese nachos, \$5

GF – ask for GF crackers in place of crostini or pita.

SOUPS and SALADS

Chicken Velvet Soup a creamy, cheesy chicken soup with basil \$4cup/\$6 bowl

Soup du Jour \$4cup/\$6 bowl

Garden Salad fresh greens, tomatoes, carrot, cucumber, house-made croutons \$5

Hunters Salad bacon, walnuts, dried cherries, greens, apples, maple dressing \$9 GF

Smoked Salmon Salad candied pecans, mandarin oranges, red onions, poppy dressing \$9 GF

Chicken Salad grapes, celery, almonds in a creamy dressing. Served with lemon bread \$9.5 GF without bread

QUICHE, BOWLS, TACOS

Quiche - Choose one of two fresh-baked selections of this egg pie in our delicious, flaky crust. Served with a garden salad. \$9

Grain Bowl - seasonal veggies sautéed, topped with wild rice and other grains, fresh cilantro, lime and roasted pepitas. \$8

Fish Tacos – white fish sautéed, served on corn tortillas with cabbage, black bean and corn salsa, cucumber lime sauce.

BURGERS

Made 50/50 with fresh ground beef and pork. Served with chips and a pickle spear. Lettuce, tomato, onion, pickle slices available upon request at no additional charge.

House Burger grilled, served on a butter bun \$7.5

Bacon/Cheddar \$8.5

Mushroom Swiss Burger swiss cheese, mushrooms sauteed in a cream sauce. \$8.5

Patty Melt - Grilled Onions, Swiss Cheese, 1000 Island, Marbled Rye Bread \$8.5

Black Bean Burger – topped with red pepper aioli, lettuce, tomato \$9.00

SANDWICHES AND WRAPS served with chips or a side for a \$2 upcharge.

Rueben Sandwich- traditional and delicious \$8.5

Turkey Bacon Panini- spinach, tomato, jack cheese with our own chipotle sauce \$9

Cubano – ham, pork loin, Swiss cheese, pickles and mustard pressed on a buttery bun \$8.5

Smoked Brisket house-smoked beef brisket served on a hoagie bun with a side of horseradish cream or bbq sauce. \$9.5

Houston's Bratwurst – with a side of kraut. Ask your server for flavors \$5.5

Muffaletta - olive relish, ham, salami, mortadella, and mozzarella \$9

Black Jack Chicken Wrap – blackened chicken, pepper jack cheese, lettuce, tomato, cucumber, onion in an herb wrap. \$8.25

SIDES \$3.00 GF

Clara Dell's Cole Slaw

Fried Apples

Jalapeno Cheese Grits

Apple Sauce

ADD ONS \$3 add to any salad, bowl, sandwich or side:
Chicken, Smoked Salmon, Avocado \$3

DESSERTS \$5

Salted Caramel Icebox Pie

Fudge Pie

Carrot Cake

Bread Pudding

GF – Dark Chocolate Basalmic over ice cream and fresh fruit

BEVERAGES

Coffee/Tea \$2.25

Pepsi Products \$2.25

1836 Root Beer \$2.50 per bottle

Nature's Power Elderberry Juices \$4 per bottle (locally made)

Real Sugar Bottled Pepsi Products \$2.50 per bottle

An 18% gratuity may be added to checks for parties over 6 people.