## LUNCH

## Salads and Small Plates

Bibb Lettuce and Shaved Radishes with red wine vinegar and celery seed dressing

Fresh Riccotta and Cherry Tomatoes on Multigrain Toast drizzled with extra virgin olive oil and sprinkled with sea salt

Cheese Plate
Selection of American farmstead cheeses with local honey

## **Sandwiches**

(all sandwiches served with potato chips and homemade pickles)

Roast Beef with horseradish cream, arugula, and roasted cherry tomatoes on toasted sourdough

Ham and Gruyere with cornichons and grainy mustard on baguette

Manouri Cheese & Fig fig preserves, truffle oil and arugula on toasted sourdough

Harissa Honey Roasted Chicken Breast with roasted red peppers, manchego, and preserved lemon mayo on baguette

Smoked Salmon with Lemon Caper Cream Cheese Russ & Daughters Gaspé Nova on toasted multigrain

Chocolate & Brie Baguette served warm

## **Dessert**

Fresh Berries with sweet vanilla cream