

LUNCH

HOT BOWLS

CLASSIC TOMATO SOUP V GF \$8

THAI CHICKEN SOUP CHICK PEAS, RED CURRY, LEMONGRASS GF \$12

WHITE BEAN CHILI PEPPERS, KALE AND BRUSSELS V GF \$10

VEAL RAGU DARK GREENS, TOMATO, PORCINI MUSHROOMS GF \$12

BEEF + PORK BOLOGNESE PARMESAN RISOTTO GF \$10

ROASTED BUTTERNUT SQUASH FETA, SUNFLOWER SEEDS V GF \$9

ADD AN EGG TO ANY BOWL \$3

COLD BOWLS

FARMHOUSE COBB FIELD GREENS, FARM EGG, CARROTS, RADISH, BLUE CHEESE, BACON, BUTTERMILK RANCH GF \$13

ROASTED AUTUMN VEGETABLES QUINOA, ARUGULA, DIJON VINAIGRETTE V GF \$14

PROTEIN BOWL QUINOA, CHICKPEAS, ROMAINE, ALMONDS, FETA, AVOCADO V GF \$13

PLATES

GRILLED CHEESE CHEDDAR, SWISS, FRESH MOZZARELLA, BLUE, AMERICAN, OR VEGAN \$9

ADD ONS \$2: BACON, TOMATO, HAM, MUSHROOM, CARAMELIZED ONION, CRIMSON KRAUT, PESTO

REUBEN CORNED BEEF OR SEITAN \$14

CUBANO HAM, ROASTED PORK, HOUSE PICKLES, SWISS \$15

PERREAULT'S BURRITO... HERBIVORE STYLE SEITAN, RICE & BEANS, AMERICAN CHEESE, ONIONS & PEPPERS, SPICY RANCH V \$13

WALTON'S BURRITO... ARTICHOKE TAPENADE, ROASTED TOMATOES, PESTO, & FRESH MOZZARELLA V \$14



DESSERT

SEASONAL LOCAL FRUIT PIE \$6

CAKE SLICES \$6

BROWNIES/COOKIES \$3.50

MAKE IT A LA MODE \$2

BEFORE PLACING YOUR ORDER, PLEASE INFORM YOUR SERVER IF A PERSON IN YOUR PARTY HAS A FOOD ALLERGY
CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR
RISK OF FOODBORNE ILLNESS.