

# LUNCHTIME

## SMALL PLATES AND SHARES

### CHIPS and GUAC

Corn Tortillas | Guacamole - 12.5

### SEASONAL HUMMUS

Grilled Pita | Crudit  - 10

### BUFFALO CAULIFLOWER

Tempura | House-Made Hot Sauce | Bleu Cheese Crumble - 11

### DISTRICT WINGS *GF*

Pound Of Dry-Rubbed Roasted Wings | House BBQ - 14

### \*SEARED AHI NACHOS

Wontons | Wasabi-Avocado Crema | Wakame | Tobiko - 14.5

### CALAMARI

Cauliflower | Onion | Jalape o Vinegar - 14

### CRAB CAKES

Super-Lump Crab Cakes | Balsamic | Remoulade | Arugula - 18

### PROSCIUTTO FLATBREAD

Fresh Mozzarella | Marinara | Caramelized Onion

Arugula | Balsamic - 14

### MUSHROOM FLATBREAD

Leek Puree | Fresh Mozzarella | Spinach | Red Onion - 14

## SIDES

CHAR-GRILLED ASPARAGUS - 6

BALSAMIC ROASTED BRUSSEL SPROUTS - 6

SAUT ED BROCCOLI - 5

SWEET POTATO FRIES - 5

HOUSE or CAESAR SALAD - 4

## SOUPS

New England Style Seafood Chowder - 9

Chef's Broth of The Day - 7

## SALADS

Chicken 5 | \*Brandt Sirloin 8 | Faroe Island Salmon 8

Fresh Maine Lobster 12 | Colossal Shrimp

### SHREDDED SPROUT SALAD

Roasted Butternut | Crispy Chickpeas | Dried Cranberries

Maple Cranberry Vinaigrette - 14

### FRIS E and ENDIVE

Granny Smith | Candied Pecans | Crispy Prosciutto

Crumbled Bleu | Apple-Maple Vinaigrette - 13

### FATTOUSH

Baby Kale | Farro | Tomato | Cucumber | Garbanzo

Onion | Feta | Grilled Pita Parsley | Mint | Lemon Vinaigrette - 13

### BALSAMIC ROASTED BEET and ARUGULA *GF*

Whipped Goat Cheese | Ruby Red Grapefruit

Avocado | Vanilla Grapefruit Reduction - 14

### COBB SALAD

Iceberg | Chicken | Hard Boiled Egg | Tomato | Onion

Bleu Cheese | Bacon | Avocado | Sherry Vinaigrette - 16

### \*STEAK and SPINACH

\*All-Natural *BRANDT* Sirloin | Tomatoes | Pickled Onion

Soft-Boiled Egg | Roasted Fingerlings | Brie Crouton

Sherry Vinaigrette - 19.5

### SALAD NI OISE

Seared Ahi Tuna | Mixed Greens | Tomatoes | Kalamata Olives

Sliced Fingerlings | Artichoke | Lemon Vinaigrette - 19

## HANDHELDS

### SCALLOP PO-BOY

Fried Diver-Scallops | Napa Cabbage | Tomatoes

Chipotle Aioli | Arugula - 16

### EGGPLANT CAPRESE PANINI

Crispy Eggplant | Tomatoes | Fresh Mozzarella |

Arugula | Pesto Balsamic Glaze - 14

### REUBEN

Swiss | Kraut | House Made Russian Dressing | Marble Rye - 14

### SHORT-RIB GRILLED CHEESE

Aged Cheddar | American | Caramelized Onion - 14.5

### BLACKENED SWORDFISH SANDWICH

Grapefruit Citrus Slaw | Arugula | Brioche - 15

### SALMON BURGER

Faroe Island Salmon | Wilted Spinach | Caper Aioli

Crispy Fennel | Brioche Bun - 18

### SHAVED ANGUS SIRLOIN and CHEESE SUB

American | Mushrooms | Onions | Peppers - 14

### TURKEY CLUB

Smoked Thin-Sliced Turkey Breast | Applewood Smoked Bacon

Lettuce | Tomato | Mayonnaise - 14

### QUINOA VEGGIE BURGER

Shitake | Crimini | Portabella | Garbanzo | Parmesan

Swiss | Caramelized Onions | Red Pepper Relish - 14

### THE GOAT

Grilled Chicken Breast | Light Cajun | Roasted Red Peppers

Spinach | Tomato | Pesto-Goat Cheese - 14

## BURGERS

*Certified Angus Beef-Blend of Short-Rib, Chuck and Brisket*

### RED-EYE

Bacon-Shallot Jam | Sugar-Roasted Tomatoes | Aged-Cheddar

Wilted Watercress | Espresso Aioli - 16

### THE HIGHLAND

Wild Mushrooms | Goat Cheese | Crispy Red Pepper Rings

Truffle Aioli | Baby Arugula - 16

### \*THE DISTRICT 118 BURGER

\*Short Rib, Chuck and Brisket Burger | Aged White Cheddar

Applewood Smoked Bacon | Crispy Onion

Jalape o Marmalade - 16

Substitute Gluten Free Bun On Any Handheld - 2

Item cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness. More information about the safety of consuming raw food is available upon request. Before placing your order, please inform your server if a person in your party has a food allergy

3.3.2019