



Lunch Menu

2026/2027



— Sandwiches —

Includes Chips- Boxed or Plattered Options Available

Minimum of 20 Person Order

Add chocolate chip cookie - 2.25
or our famous salted caramel cookie - 2.75



Chicken Salad BLT - 13.00

| House-made chicken salad, crispy bacon, tomato, and leaf lettuce on a croissant bun |

Graze Club - 13.00

| Roasted turkey, ham, bacon, swiss cheese, leaf lettuce,
and tomato on a white hoagie roll with creole aioli |

Oven Roasted Turkey - 12.00

| Oven roasted turkey, swiss cheese, leaf lettuce, and tomato on toasted ciabatta with
Creole aioli |

Roast Beef - 12.00

| Roast beef, cheddar cheese, leaf lettuce, pickled red onion, and tomato on a white
hoagie roll with creamy horseradish |

BLT (DF) - 10.00

| Crispy bacon, leaf lettuce, tomato, garlic aioli on Wheatberry Bread |

Veggie (VG) - 10.00

| Roasted zucchini squash, grilled asparagus, marinated portabella, and spinach on a
croissant bun with garlic aioli |

GF - GLUTEN FREE | DF - DAIRY FREE | VG - VEGETARIAN | V - VEGAN



- Hot Entrées -

Includes choice of 1 salad and 2 sides, plus clear plastic plates, silver plastic utensils, paper napkins and disposable serving utensils
Minimum of 20 person order

- Proteins -

Italian Beef (GF) - 18.50

| Slow Roasted Eye of Round with Peppers and Onions in a Spiced Oregano Jus. Served w/ Rolls |

Mediterranean Chicken Grilled - 18.50

| Marinated Chicken Breast with Sides of Greek Olives, Feta, and Tzatziki. Served with Toasted Pita Bread. |

Fajita Bar - 18.50

| Marinated Steak and Chicken w/ Sauteed Peppers and Onions. Served with Salsa, Cheddar Jack, Sour Cream, Flour Tortillas, Spanish Rice, Refried Beans. |

*Does not include additional Sides or Salad

Seared Chicken Picatta - 22

| Seared chicken breast, with a lemon caper Sauce |

Dijon Pork Tenderloin (GF) - 25

| Roasted pork tenderloin with a honey dijon cream sauce |

Slow Roasted Beef Brisket (GF) - 28

| Served with a Vegetable Jus |

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- Pastas -

*Pastas include Salad and Rolls, no additional Sides included

Mostaccioli - 16.50

| Baked Penne with Hearty Meat Sauce and Mozzarella |

Penne Alfredo - 18.50

| Penne Pasta with Broccoli and Herbed Parmesan in a Creamy Alfredo Sauce |

Pesto Bucatini - 16.50

| Bucatini Pasta with Pesto, Asparagus and Portobello Mushrooms |

- Cold Sides -

Fresh Seasonal Fruit

House-made Pasta Salad

| Penne pasta, fresh vegetables, vinaigrette |

Mustard Potato Salad

Vinaigrette Coleslaw



- Hot Sides -

Long Cooked Green Beans w/ Bacon and Sweet & Sour Onions (GF) -

Sauteed Yellow Squash, Zucchini, and Bell Pepper (GF, DF, VG, V)

White Cheddar Mac and Cheese -

Honey Chipotle Glazed Carrots (GF) -

Roasted Baby Baked Potatoes (GF, DF, VG, V)

Yukon Gold Whipped Potatoes (GF) -

*Add an additional side for \$3

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– Salads –

*Add a side of grilled chicken breast to any salad - 3.50/person

Field Greens Salad (VG)

| Mixed greens, cherry tomatoes, shredded carrots, cucumbers, and croutons, w/ choice of 1 dressing (buttermilk ranch, Italian, or balsamic) |

Classic Caesar (VG)

| Romaine lettuce with shaved parmesan, garlic croutons, and cherry tomato garnish |

Strawberry Spinach Salad (GF, VG) - add 2/person

| Spinach, fresh strawberries, feta, and spiced pecans | balsamic dressing

– Desserts –

– Brownies and Cookies –

3.50

Turtle Brownies
Buckeye Brownies
Chocolate Chunk Brownies
Cheesecake Brownies
Snickerdoodles
Chocolate Chunk Cookies
Salted Caramel Crunch Cookies
Gooey Butter Cookies



– Cupcakes –

3.75 (GF add \$1)

Red Velvet
Carrot Cake
Champagne Strawberry
|Vanilla Champagne Cake, filled with strawberry jam, topped with strawberry buttercream|
Salted Caramel
|Chocolate Cake, topped with caramel frosting, caramel drizzle, sprinkle of sea salt|
Wedding Bells
|Vanilla Cupcake with classic vanilla buttercream, white pearl sprinkles|

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