

Soups & Sandwiches

Spring Pea Soup

\$6

Pesto Chicken and Barley Soup

\$6

Edamame Hummus and Veggie Focaccia

\$7

Roasted Turkey, Basil and Mozzarella Panini

\$8

Thai Chicken Focaccia Sandwich

\$8

Salads

Quinoa and Wheat Berry Salad with Cranberries and Cucumber

\$8

Mixed Greens with Rosemary Focaccia Croutons and Parmesan Vinaigrette

\$7

Roasted Beet Salad with Baby
Spinach, Goat Cheese and Walnuts

\$8

Trio

½ Sandwich, Salad & Soup

\$9

Meals

Zucchini 'Spaghetti' with Sundried Tomatoes and Walnuts
\$13

Szechaun Beef and Peppers over Udon Noodles
\$14

Chicken Crepes topped with Asparagus and Peas
\$14

Dessert

'Mojito' - Frozen Mint-Lime Cheesecake served with Warm Rum Sauce and Lang
de Chat Cookie

Orange-Ginger Crème Brulée
\$7

Brownie-Peanut Parfait - Chunks of Triple Chocolate Brownie topped with
Peanut Ice Cream, Chocolate Sauce, and Praline
\$7

Chocolate Mousse - Served with Chantilly Cream and Toasted Walnuts
\$8

Dinner

Soups & Salads

Spring Pea Soup
\$6

Chicken and Udon Noodle Soup
\$6

Roasted Beet Salad with Baby Spinach, Walnuts and Goat Cheese
\$8

Mixed Greens with Asparagus and Mushroom Tempura, Ginger Vinaigrette
\$7

Appetizers & Pastas

Venetian Calamari
\$13

Edammame Bruschetta
\$7

Szechaun Beef Satays
\$9

Pea Arancini with Carrot Purée
\$9

Maple Glazed Crispy Pork Belly with Pear Salad
\$16

Parisienne Gnocchi Asparagus, Spinach, Mushrooms
\$18

Zucchini 'Spaghetti'
\$16

Mains

Grilled Pork Loin with Pear, Carrot, Peas and Potato Pavé
\$20

Braised Lamb with Spring Vegetables and Mint Gremolata
\$26

Seared Salmon with Edamame, Greens and Fried Sweet Potato
\$22

Fried Perch with Spring Vegetable Risotto
\$18

Chicken Crepes topped with Asparagus, Mushrooms and Spinach
\$18

Grilled Beef Tenderloin with Parisienne Gnocchi, Mushrooms,
Asparagus and Crispy Onions
\$32

'The Whole Cow'

We get our local, grass fed beef from Jason Hicks Farms in Harrow.
Ask your server about today's cut and preparation