
Lunch Specials

Monday, April 24th

~ Soups ~

Award Winning Chili - New England Clam Chowder
Tomato Florentine - Shrimp & Sausage Gumbo

~ Pesto Vegetable Quiche **15**

Farmers Cow fresh local eggs & cream custard baked w/ broccoli, sweet onions, spinach, roasted mushrooms & cheddar cheese – served w/ a side garden salad & fruit

~ Steak & Strawberry Salad **17**

Grilled Teres Major steak medallions over a bed of balsamic dressed mixed greens, fresh strawberries, pickled red onions, cucumbers, & crumbled chevre

~ Turkey Rachel **15**

Oven roasted turkey w/ house coleslaw, thousand island dressing & Swiss cheese on grilled marble rye- Served w/ chips & a pickle

~ Salmon Wrap **16**

Pan seared salmon, mixed greens, rice, pickled mango, and sweet chili sauce in a flour tortilla- Served w/ chips & a pickle

~ Salmon Caesar **16**

Pan seared salmon over our house Caesar salad with cucumbers & tomatoes

~ Ahi Tuna Ciabatta **16**

Sushi grade ahi tuna with spicy mayo, mixed greens, carrots, and cucumber on a ciabatta roll- Served w/ chips & a pickle

~ Turkey Pesto Wrap **15**

Sliced turkey w/ house basil pesto mayonnaise in a flour wrap w/ cheddar cheese, arugula, tomato & red onion- Served w/ chips & a pickle

~ Duck Flatbread **15**

Grilled Naan bread w/ sharp cheddar cheese, smoked apple duck sausage, pickled red onions, spinach & balsamic reduction

Try our Specialty Beverages!
~Mocha Cold Brew w/ Vanilla Maple Cold Foam~
~Mocha Latte w/ Crème Brûlée Cold Foam - 4.50 /5.50
~Our Prices **INCLUDE** 7.35% Connecticut Sales Tax~

