



# LUNCH MENU



## APPETIZERS

### **Wild Boar Soup \$5/7**

butternut squash & roasted red peppers simmered with smoked gouda and slow smoked wild boar—staff favorite!

### **Candied Bacon \$8**

sweet & smoky bourbon glazed bacon and pecans—too good to take off the menu!

### **Roasted Red Pepper Hummus \$8<sup>GFA</sup>**

roasted red peppers blended smooth with chickpeas, toasted flatbread and crudité

### **Black Bean Chili \$9<sup>GF</sup>**

smoky vegetarian black bean chili served in a roasted pumpkin, topped with goat cheese & scallions

### **Curried Lamb Poutine \$10<sup>GF</sup>**

our take on a Canadian classic—smoked leg of lamb in curried gravy with smoked goat cheese, and strawberry rhubarb chutney over hand cut fries

## SALADS

### **Garden Gnome \$4/6<sup>GF</sup>**

our house salad--mixed greens, tomato, cucumber, carrot, red onion, radish, & choice of dressing

### **Roquefort \$6/9<sup>GF</sup>**

mixed greens, toasted pecans, pancetta lardons chives, Roquefort cheese, drizzled with cabernet vinaigrette

### **Roasted Strawberry Salad \$6/9<sup>GF</sup>**

mixed greens, tomato, cucumber, red onion, roasted strawberries, toasted coconut, Roquefort, & blueberry vinaigrette

### **Beet & Goat Cheese Salad \$9<sup>GF</sup>**

mixed greens, roasted red & gold beets, goat cheese, prosciutto, candy almonds, onion, orange & grapefruit supremes, jalapeño lime vinaigrette

### **Mediterranean Salad \$12<sup>GF</sup>**

mixed greens, smoked salmon, roasted chickpeas, Kalamata olives, roasted red peppers, feta, & balsamic vinaigrette

*Add Chicken: \$2 on Side salad / \$4 on full salad*

*\*Add Tuna: \$8 either size, 6oz portion*

House-Made Dressings: Ranch, Cabernet Vinaigrette, Balsamic Vinaigrette, Blueberry Vinaigrette, Jalapeño Lime Vinaigrette

## BURGERS

*served on fresh brioche and choice of side*

### **\*Elk Burger \$14<sup>GFA</sup>**

ground elk served topped with shallots, mushrooms, Roquefort, & red wine reduction

### **\*Greek Gyro Burger \$13<sup>GFA</sup>**

ground lamb & beef patty, roasted red peppers, homemade tzatziki sauce, fresh LTO

### **\*Platyburger \$10<sup>GFA</sup>**

custom hand pattied burger of ground brisket, short-rib, & chuck comes with standard LTO and garlic-herb aioli

### **\*Mushroom Swiss Burger \$12<sup>GFA</sup>**

top your Platyburger with caramelized onions, wild mushrooms, Swiss cheese, garlic herb aioli, fresh lettuce and tomato

### **\*Bacon Bacon Burger \$13<sup>GFA</sup>**

top your Platyburger with smoked gouda, house bacon jam, Applewood bacon, & LTO

**ADD ON: Cheese \$1- Pepper Jack, Smoked Gouda, Cheddar, Blue, Swiss**

**Gluten Free Bread \$2, Bacon \$2, Bacon Jam \$1**

**Sub a small side of Wild Boar Soup or Garden Gnome Salad \$2**

\*Cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness GFA: Gluten Free available, may require changes GF: Gluten Free

# SANDWICHES

*served with choice of side*

## **Salmon Cake** \$12<sup>GFA</sup>

quinoa crusted salmon cake with red peppers & parmesan cheese, apricot- old bay aioli, & fresh LTO

## **Vegetarian Black Bean Burger** \$12<sup>GFA</sup>

black bean patty with feta and almonds topped with avocado pico de gallo, sour cream, lettuce, & pepper jack cheese

## **\*Steak Panini** \$12<sup>GFA</sup>

hand-sliced steak chargrilled to order with grilled peppers, onions, & wild mushrooms topped with Swiss cheese served on fresh flatbread with mixed greens

## **Smokehouse Tender Panini** \$11<sup>GFA</sup>

fresh chicken tenders hand-breaded, and fried topped with grilled ham, smoked bacon, smoked gouda cheese, and home-made BBQ sauce on toasted flatbread

## **Eggplant Sandwich** \$10<sup>GFA</sup>

grilled eggplant, feta cheese, roasted red peppers, red onion, fresh lettuce and tomato, balsamic reduction & tzatziki on soft brioche

## **KIDS \$5**

*(4,563 days or younger)  
served with choice of side*

### **Hammy Sammy** <sup>GFA</sup>

house smoke ham & swiss cheese on flatbread panini

### **Chicken Tenders** <sup>GF</sup>

hand breaded in corn flour & fried

### **Cheeseburger** <sup>GFA</sup>

platy-patty with cheddar cheese & pickles

## **SIDES \$3.5<sup>GF</sup>**

*Fresh sides made in house to be enjoyed with your burger or sandwich, or on their own!*

### **Hand Cut Fries**

with seasoning salt

### **Yuca Root Chips**

sliced and fried perfectly

### **Farm Vegetables**

seasonal vegetables sautéed with garlic

## **BEVERAGES**

sweet & unsweet tea, Coca-cola products, Folks on Fourth French press

**\*\*\*Ask your server about our homemade seasonal dessert selections\*\*\***



Please tell your server about any food-related allergies or sensitivities.  
We have gluten, nuts, soy, dairy, and all manner of delicious ingredients in our kitchen.  
If we don't know, we can't accommodate.

\*Cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness GFA: Gluten Free available, may require changes GF: Gluten Free Parties of 6 or more may be subject to 20% automatic gratuity.