



LUNCH MENU

FIRST COURSE

BISQUE 6

Tomato bisque, parmesan crostini, purple basil oil

WINTER SALAD 10

Romaine, hydroponic dandelion greens, pickled onion, cucumber, candied nuts, shaved fennel, poached egg dressing

Add Chicken \$5 Add Salmon \$ 7

VEGETABLE FLATBREAD 7

Shaved Fennel, roasted cauliflower, dried tomatoes, roasted garlic spread, shaved parmesan

SECOND COURSE

TURKEY PANINI 8

Sliced turkey, house made grape "cranberry" sauce, goat cheese, pickled onion, spicy greens. Served with fingerling potato crisps

RICOTTA GNOCCHI 12

House-made ricotta gnocchi, Spinach puree, parmesan Romano cheese tuile, wild mushroom, citron vinaigrette

ATLANTIC SALMON 15

Dandelion greens, balsamic reduction, confit' tomatoes, roasted cauliflower

PETER ALLEN BURGER 12

Steakhouse blend of short rib, prime rib and sirloin topped with roasted mushrooms, goat cheese spread, sweet n' spicy pepper jelly served with apple and celery slaw, blue cheese dressing.

THIRD COURSE

CHEF'S WHIM DESSERTS 6