



Weekly Menu – 10.11.21-10.17.21

Order by: 10.14.21 @ 3pm

Breakfast Plate ~ Applewood smoked bacon, scrambled eggs, three cheese blend and a side of salsa.

Breakfast Taco ~ Chorizo sausage, eggs, three cheese blend, and a side of tomatillo salsa. Served with zesty breakfast potatoes.

Shrimp Fajita ~ Shrimp seasoned and grilled with sautéed onions and peppers. Served with flour tortillas.

Salmon Fried Rice ~ Corn, peas, egg, steamed broccoli, scallions, and soy sauce with salmon pouched in coconut oil.

Aioli Burger ~ Custom burger blend, aged sharp cheddar, crisp lettuce, applewood smoked bacon, caramelized onion, vine ripe tomato and roasted garlic Aioli on a brioche bun. Served with a side of roasted sweet potatoes.

Chicken Philly Steak ~ Shaved chicken breast, sautéed onions and peppers, and provolone cheese on a French roll. Served with herb potatoes.

Steak Chimichurri ~ Shaved marinated steak served with a cilantro garlic sauce. Served with grilled vegetables.

Sage Pork Loin ~ Served with garlic broccoli and roasted sweet potatoes.

Turkey Stuffed Peppers ~ Green bell peppers stuffed with turkey, mozzarella, and tomato sauce. Served with balsamic grilled vegetables.

Charcuterie Box ~ Imported meats and cheeses, artisanal crackers, jam and fried fruit.

Corn Chowder ~ Comforting stew of sweet roasted corn, peppers, cheese, scallions, and potatoes.

Green Bean Almondine ~ Garlic roasted green beans with browned butter and sliced almonds.