

# Lunch Menu

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## APPETIZERS

Shrimp Cocktail	12
served with lemon, pickled okra, & vodka cocktail sauce	
Blistered Lion's Head Peppers	10
sweet & mild chili peppers, though one in twelve is spicy served with honey lime remoulade	
Ginger Steak Bibb Lettuce Wraps	16
with red cabbage pineapple cole slaw	
Fried Calamari	17
with pickled peppers & chipotle mayonnaise	

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## SALADS

ADD SALMON 10 CHICKEN 7 STEAK 12

Strawberry Bibb Salad	14
with radish, cucumber, citrus buttermilk dressing, & feta cheese	
Classic Caesar Salad	10
with house-made dressing, parmesan cheese, & croutons	
Whole Earth Kale Salad	15
with spinach, shaved corn, chickpeas, carrots, avocado, red onion, tomatoes, & champagne vinaigrette	
Iceberg Wedge	13
with grape tomatoes, olives, pepperoncini peppers, blue cheese, & bacon	

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## SANDWICHES & MAINS

WITH ONE SIDE

Walden Ridge Burger with lettuce, tomato, onion, & pickle add cheese...\$0.75	16
Heirloom Tomato Sandwich with avocado black pepper mayonnaise on toasted sourdough, white, or wheatberry bread	13
Napa Chicken Salad Wrap parsley, grapes, walnuts, & artisan greens in a flour tortilla	14
Peach Preserves Flat Bread arugula, blue cheese, bacon, pickled sweet peppers, & balsamic glaze	15
Chicken Bacon Ranch Sandwich grilled or fried with lettuce, tomato, onion, & pickle	16
Shaved Turkey on House-Made Grape Focaccia Bread with mascarpone cheese, spinach, & pickled red onion	16
Grilled Thick Cut 8 oz Sirloin Steak brown butter basted & served with choice of side	24
House Made Buttermilk Battered Chicken Tenders with southern style white gravy	14

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## SIDES

ADDITIONAL SIDES \$5.00

Hand Cut French Fries - Chips - Red Cabbage Cole Slaw - Mashed Red Potatoes -  
Sautéed Broccoli - Fruit Salad

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# Dinner Menu

## APPETIZERS

Roasted Bone Marrow <i>strawberry jam, blue cheese, raisin toast, pickled red onion</i>	17
Clam & Bacon Stuffed Mushrooms <i>white cheddar cheese, lemon buerre blanc, potato puree</i>	13
Blistered Lions Head Peppers <i>sweet &amp; mild chili pepper, yet one in twelve are hot, with a honey lime remoulade</i>	10
Lamb Meatballs <i>stone ground grits, tomato gravy, mint creme fraiche</i>	15

## SALADS

*Add Salmon 10 Chicken 7 Steak 12*

Strawberry Avocado Caprese <i>fresh mozzarella, spinach, basil, walnuts in a molasses vinaigrette</i>	15
Mixed Green Salad <i>grape tomatoes, cucumbers, red onions, carrots, pickled quail eggs, sharp cheddar</i>	13
Classic Caesar Salad <i>romaine lettuce, house made dressing, parmesan crisp, croutons</i>	10
Iceberg Wedge <i>grape tomatoes, olives, pepperoncini peppers, blue cheese, bacon</i>	13

## ENTREES

*add an additional lobster tail to any entrée for \$24.99*

Cherry Braised Beef Chuck Roast <i>smashed sweet peas, whipped potatoes, red wine demi glace</i>	38	6 oz. Filet Mignon <i>whipped potatoes, grilled asparagus, red wine demi glace, beet puree</i>	38
Blue Cornmeal Crusted Rainbow Trout <i>brown butter risotto, citrus watercress, sweet corn puree</i>	28	Honey Glazed Verlasso Salmon <i>roasted tomato couscous, broccoli, mascarpone, citrus herb pesto</i>	34
Oven Roasted Frenched Chicken Breast <i>oyster mushroom wild rice, creamed brussels, cauliflower puree</i>	30	Whiskey Braised Pork Belly <i>blueberry gastrique, creamed corn with kale, fried yellow squash</i>	34
Panko Fried Colossal Shrimp <i>creamy herb risotto, sauteed spinach, lemon relish</i>	36	Grilled 14 oz. Ribeye <i>fingerling potato confit, fried brussel sprouts, beet puree, red wine demi glaze</i>	42

## TABLESIDE DISHES

*must order 2 or more of each per table*

Steak Diane <i>tenderloin, butter, garlic, shallots, mushrooms, stock, dijon mustard, brandy finish</i>	50	Caesar Salad <i>kosher salt, cracked pepper, lemon juice, garlic, anchovies, egg yolk, dijon mustard, red wine vinegar, olive oil, parmesan cheese, romaine, croutons</i>	18
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\*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF  
FOODBORNE ILLNESS