



"Food Fresh from Farm to Table"

## Specials

July 12<sup>th</sup>, 2018

### SOUPS

\$5 half pt / \$8 pt / \$13 qt

‡ Cream of Asparagus

‡ Gazpacho

### APPETIZERS

‡ Grilled Artichoke 17

*Served with sautéed string beans, asparagus, corn, kalamata olives, zucchini, and tomato sauce, topped with basil aioli*

‡ Guacamole 12

*Served with ranchero sauce and corn tortilla chips*

### ENTREES

Grilled Balsamic Seitan 23

*Served with sautéed spinach, roasted fingerling potatoes, grilled asparagus, onions, and balsamic reduction sauce, topped with watermelon pumpkin seed salad*

\*‡ Rigatoni 20

*Served with sautéed asparagus, green peas, grape tomatoes, spinach, garlic truffle cashew cream sauce*

### COCKTAIL

Summer Sipper 14

*Lime infused gin, fresh sour mix, cucumber juice*

### SIDES

‡ Daily Greens 7

*Broccoli rabe, Escarole, Napa Cabbage*

‡ Grilled Asparagus 7

‡ Daily Vegetables 7

*Carrots, Cauliflower, Zucchini*

### DESSERT

‡ Ice Cream & Sorbet Sampler 9

*Vanilla soy, Coconut Sorbet, Dark Chocolate*

‡ Available Gluten Free  
\*Contains Nuts or Seeds