

LUNCH

Summer 2010

Spicy Gazpacho with Cilantro Sour Cream
Today's Soup

Cup 3~
Cup 3~

Bowl 5~
Bowl 5~

Village Green Salad Fresh Field Greens with Spiced Nuts, Pickled onions, Asparagus and Apple Vinaigrette 5~

Banderilla Grilled Skewers with the very best and freshest accompaniments. Appetizer sized for those seeking a light lunch. Ask your server for today's selection 8~

Ploughman's Lunch A cup of Soup, A side salad, Two Different cheeses & A slice of Country style Terrine *or for a Vegetarian Farmer, Roast Portobello* 10~

Fried Oyster Salad Lightly breaded and fried crisp, On Spinach Greens with Blue Cheese and Bacon crumbles, Diced tomato, Spiced pecans & Apple Vinaigrette 11~

Seared Salmon Cakes Panko Dusted with Lemon and Dill served over Cucumber Noodles and Horseradish Sauce 11~

Cool Grilled Chicken Salad Lavender Marinated grilled Chicken Breast, cooled and tossed with Pickled lemons and Herbs & Served on Greens with Goat Cheese 10~

Sesame Fried Catfish Served on an Asian Style Spinach Salad with Shredded Jicama and Jalapeno Tartar 11~

Au Courant Steak Frites A Lunch size Steak, Grilled to taste and served with Fries and a Spinach and Blue Cheese Salad 12~

The following lunches include two of the following side items:
Joe's chips, Fries, Pea Salad, Feta Potato Salad, Fruit Salad or Red Slaw

Tuna Croissant Simple, uncluttered Tuna Salad with Lettuce and Tomato on your choice of Bread (we like it on a Croissant...) 9~

Reed Street Roast Beef Thin Sliced Sirloin of Beef on Pumpernickel bread with Herb havarti, Red onion Confit and a light Horseradish mayonnaise 9~

Biltmore Village Reuben House cooked Corned beef on Griddle Toasted Rye with Melted Swiss and our own Braised Sauerkraut 10~

Non-exclusive Club Sandwich Ham, Turkey, Oven crisped Salami "bacon", Two cheeses, Tomatoes, Lettuce. With Mayo on Wheat Toast 9~

Italian Cuban Panini (ish) Our own take on the classic "Cuban". This one gets Turkey, Prosciutto, Smoked Mozzarella, Pickle slices, Chimichurri Aioli and Arugula 9~

Roasted Portobello Sandwich Sliced and served open faced with warm Goat Cheese, Field Greens, Fresh Basil leaves and Pickled onions on a Griddled Ciabatta 10~

House Burger Locally Raised, grilled to your liking. Served on a Kaiser Roll (We also have our own homemade Black Bean Veggie Burgers!!) 9~
With Bacon & Blue add 2~
With Cheese add 1~

A Gratuity of 18% is added to parties of 6 or more

\$1 charge for splitting plates.