

Summer 2016 Lunch Menu

Curried chicken salad wrap with peach chutney, arugula and pickled red onions 10.95

Grown Up Grilled Cheese, bacon apples, caramelized onions and Havarti cheese on Bigwood Bread 11.50

Idaho Haloumi cheese caprese, grilled idaho Haloumi with sliced tomato, basil pesto, greens and balsamic reduction 13.50

Pork Mojo, citrus and spice smoked pork with a southwestern slaw and a creamy cheese sauce on a roll 13.50

Euro Lunch Hummus, salami, prosciutto, olives, pepperocinis, fruit and cheeses with grilled bread great for sharing 12.95

Ginger Sesame Bowl (AKA hippy bowl) lentil salad, rice salad, kale slaw with ginger vin, kim chee and a hard boiled egg 13.75

South west chicken salad, Grilled chicken, chipotle vinaigrette
Corn, Red beans, cilantro sprinkled with queso fresco over local greens with tortilla strips 13.50

Veggie quesadilla Jack cheese, red beans, corn, cilantro, diced green chilies, spinach and caramelized onions 10.95

Chicken quesadilla, simple, Jack cheese and grilled chicken breast 9.50

All burgers served with fries with our special spice blend
Burgers

Idaho Beef from M&N Farms on a house made bun with lettuce
tomato and onions 14.50

Elk (from Montana) with creole mushrooms and Havarti
cheese on a house made bun 14.95

Veggie Burger, house made (chick peas, millet, spinach,
walnuts, sunflower seeds, egg and spices) with tomato chutney
lettuce and onion 13.95

Soup of the day
Cup \$4.75 Bowl \$6.75

Sides:
Basket of fries \$6.00
House made Chips and Salsa \$5.25
Side Salad \$5.00