

# *~ Dining Days Lunch ~*

Select One From Each Course \$30 per guest.

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## *~ First Course ~*

### CAESAR SALAD

Romaine, Endive, Sourdough Croutons, Parmesan, Lemon Anchovy Dressing (D,G)

### SEPTEMBER FARM CHEDDAR CHEESE CURDS

Hot Honey Drizzle, Horseradish Ranch (D)

### SANDY RIDGE DEVEILED EGGS

Traditional Filling, Crispy Shallots, Smoked Paprika (G)

### YELLOW TOMATO GAZPACHO

Oak Grove Farm Watermelon, Cucumber, Chili Oil

## *~ Second Course ~*

### OPEN FACED TUNA MELT

Poached Albacore Tuna, Green Meadow Farm Bacon, Cheddar Cheese,  
Red Onion, Sliced Tomato, Sourdough, Market Greens (D,G)

### NASHVILLE HOT CHICKEN SANDWICH

Herby Sour Cream, Pickles, Lettuce, Toasted Brioche Bun,  
House Made Potato Chips (D,G)

### EGGPLANT PARMESAN SANDWICH

Smoked Mozzarella, Spicy Tomato Sauce, Basil Pesto,  
Watercress, Brioche, Market Greens (D,G)

### AVOCADO BLT\*

Sandy Ridge Farm Fried Eggs, Smoked Bacon,  
Smashed Avocado, Spicy Aioli, Toasted Brioche, Home Fries (D,G)

## *~ Dessert ~*

SCOOP OF BASSETT'S ICE CREAM (D) OR SORBET

*\*Consuming raw or under cooked seafood, shellfish, eggs or meats  
increases the risk of food borne illness.*

A 3% credit card convenience fee is applied to all checks, unless using debit cards or cash  
20% Gratuity will be added to Parties 5 or more