



# Cafe Lunch Specials

FEBRUARY 20



## SOUP DU JOUR

### Thai Red Curry Chicken Noodle

Velvety, Rich House Chicken Stock, Red Curry Paste and Smooth Coconut Milk Blend, Poached Farm Chicken Breast, Soft Flat Rice Noodles, Vibrant Fresh Basil, Cilantro, and Lime Garnish

### Potato Leek Soup

Buttery Melted Leeks, Earthy Yukon Potatoes, Fragrant Aromatic Vegetables, House Simmered Vegetable Stock, Sweet Cream, Optional Bacon, Cheese and Chive Garnish

## DAILY HOT SANDWICH SPECIAL FEATURED SALAD AND DELI CASE SIDES

### BBQ Pulled Pork

Slow Cooked House BBQ Spiced Pork Shoulder, Tangy Apple Jalapeno Balsamic Slaw, Spiced Crispy Onions, House BBQ Sauce, Butter Toasted Stone Ground Bakery Brioche Bun

## FEATURED SALAD AND DELI CASE SIDES

### Roasted Beet & Citrus Salad with Pistachios, Feta, & Blueberries

A Mix of Orange Infused Olive Oil Roasted Red and Golden Beet Cubes, Supreme-Cut Blood Orange Segments, Fresh Blueberries, Toasted Pistachios, Fresh Mint Leaves, Baby Arugula, Crumbled Feta, Citrus Vinaigrette

### Miso & Maple Glazed Root Vegetable Medley

Sweet-and-savory Umami Roasted Parsnips, Carrots, and Sweet Potatoes, Miso Soy Maple Glaze, Toasted Sesame & Scallion Garnish

### Crispy Roasted Yukon Potatoes with Green Goddess Drizzle

Crispy and Creamy Roasted Potatoes, Creamy Fresh Herb and Greek Yogurt Green Goddess Dressing, Bright Lemon Finish

## DEEP DISH QUICHE BY THE SLICE

### Chèvre Caprese Quiche

Oven Dried Tomato, Fresh Basil Pesto, Nutty Gruyere, Creamy Goat Cheese, Ricotta Farm Egg Custard, Made with Our Signature, Flaky Tuscan Infused Mountain Town Olive Oil and Sweet Cream Butter Crust

## HOT HAND PIE

### Chicken Enchilada

Farm Roasted Chicken Breast, Black Beans, Roasted Poblano Peppers, House Tomatillo Enchilada Sauce, Shredded Cheese & Queso Fresco, All Wrapped in a Tuscan Infused Olive Oil Pastry Crust