



# Cafe Lunch Specials

MARCH 13



## SOUP DU JOUR

### Lemon Chicken Orzo Soup

Simmered Farm Chicken Breast, Finely Diced Aromatic Vegetables, Lemon Infused House Chicken Stock, Tender Orzo Pasta, Fresh Dill Garnish

### Smoky Corn Chowder

Char-Grilled Fresh Corn, Aromatic Vegetables, House Chicken Stock, Smoked Paprika, Coconut Cream, Yukon Potatoes

## 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

### Pineapple Cucumber Salad

Sweet Pineapple, Crunchy Cucumber, Pickled Red Onion, Toasted Pepitas, Tangy Feta, Baby Arugula, Vanilla Lime Vinaigrette

### Moroccan Spiced Roasted Yams & Sweet Potatoes

Orange Infused Olive Oil Roasted Yams & Sweet Potatoes, Preserved Lemon Tahini Sauce, Toasted Pistachios, Fresh Mint

### 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

### Heirloom Tomato & Basil Pesto Quiche

A Vibrant Garden Inspired Slice Featuring House Basil Pesto, Slow Roasted Cherry Tomatoes, and Fresh Mozzarella, Made with Our Signature, Flaky Tuscan Infused Mountain Town Olive Oil and Sweet Cream Butter Crust

## HOT HAND PIE

### Butternut Squash and Ricotta

Orange infused olive oil roasted butternut squash, brown butter ricotta, maple caramelized onions, crispy sage