



Express Lunch Menu

Three Selections \$22. Four Selections \$27.

~ Beverage ~

Choice of:

Featured Wines by the Glass

Caves de Pomerol Picpoul de Pinet Languedoc, France 2014

Marques de Riscal Proximo Rioja, Spain, 2012

Anne Delaroche Rosé Cotes du Rhone, France 2014

Cuvee Jean-Louis Brut France NV

**Hellbender Red Line Ale, Denizens Bohemian Pilsner,
Caboose Citra Wheat Pale Ale , RaR Nanticoke Nectar IPA**

~ Starter ~

Choice Of:

Chef's Seasonal Soup

Tosceno Kale & Red Cress 'Caesar' Salad

House Cured Anchovies, Focaccia-Parmesan Crumble, Hard Cooked Egg, Sauce Tonnato

Spring Vegetable Salad

Asparagus, Radish, Haricots Verts, Fennel, Fresh Chick Peas, Spring Garlic Vinaigrette

~ Entrée ~

Choice Of:

Cornmeal Crusted Fish Tacos

Salsa Verde, Baja Cabbage Slaw, Avocado Relish, Ancho Chile Crema, White Corn Tortillas

Addie's Mussels

Garlic, Shallot, Tomato, Lemon

Wood Grilled Bigeye Tuna Sandwich

House Made Focaccia, Olive Persillade, Smoked Tuna Tapenade

~ Dessert ~

Choice Of:

Key Lime Pie

Susan's House Made Ice Creams & Sorbets

Chocolate Chambord Truffle Cake

~ Please No Substitutions or Splitting ~