

LUNCH MENU

autumn/winter

SOUPS

cup \$4 | bowl \$6

LENTIL AND SWEET POTATO

DAILY SEASONAL SOUP

STARTERS

HOUSE SOFT PRETZEL \$6

Served with beer cheese and beer honey mustard dips.

HOUSE NAAN BREAD \$9

spicy chickpea roasted red pepper dip and cucumber raita dip

CRAB STUFFED SHISHITO PEPPERS \$13

tempura battered with sweet & spicy mayo (5 per order)

CRISPY WINGS \$7

choose siracha honey, soy glaze, dry cajun or hot buffalo (6 per order)

HOUSE SALT & VINEGAR CHIPS \$5

garlic aioli dip

RUSTIC SALADS

add chicken \$5 | add salmon \$7

ARUGULA SALAD \$7

apples, crumbled goat cheese, candied pecans, lemon vinaigrette

QUINOA & BABY KALE SALAD BOWL \$8

charred red onion, roasted thyme mushrooms, shaved parmesan, slivered almonds, lemon vinaigrette

GRILLED ROMAINE CAESAR \$7

herb croutons, grilled red onion, hard-boiled egg, shaved parmesan, peppercorn Caesar

FRIED GREEN TOMATO \$8

mixed greens, bacon crumbles, tomatillo ranch

MAINS

CLASSIC GRILLED CHEESE ON SOURDOUGH \$7

served with house chips

add tomato \$1 | add avocado \$2 | add bacon \$2

HOUSE MADE TUNA SALAD \$8

served with house chips

choose multigrain bread, flour wrap, whole wheat wrap, open face tuna melt or bed of greens

CUCUMBER BACON CHICKEN SALAD \$8

served with house chips

choose multigrain bread, flour wrap, whole wheat wrap or bed of greens

RUSTIC GRILL BURGER \$13

Ohio beef burger, caramelized onions, house bacon, aged white cheddar, bibb lettuce, garlic aioli on brioche with fries

may substitute cheese with American or gruyere

add a fried egg \$2

RUSTIC GRILL VEGGIE BURGER \$11

homemade veggie patty, winter greens, avocado, aged white cheddar, roasted red pepper aioli on brioche with fries

may substitute cheese with American or gruyere

TROUT SANDWICH \$12

served with house chips

Cajun or pan-fried trout, italian bread, lettuce, tomato and house made mayonnaise

PROSCIUTTO PANINI \$11

served with house chips

sweet & savory cranberry jam with gruyere cheese

TURKEY SWISS WRAP \$8

served with house chips

roasted turkey, whole grain wrap, swiss cheese, lettuce, shaved onion, marinated tomatoes and herb mayo

FLAT BREAD PIZZA- ask your server for daily selections and prices

SIDES \$3

house-cut french fries



side salad



fruit cup

DRINKS \$2.50

ASSORTED JUICES
FOUNTAIN SOFT DRINKS
ICED TEA
ARNOLD PALMER
LEMONADE

POWERADE
COFFEE
ASSORTED TEAS
HOT CHOCOLATE

Executive Chef KATHRYN NEIDUS

Please notify us of any food allergies or dietary restrictions. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food born illness.