



# Lunch Menu December 11th & December 12th

*Reservations Required*

## STARTERS

### **French Onion Soup | 10**

Swiss Cheese Gratin

### **Burrata | 18**

Ripe Tomato, Micro Basil, Balsamic Syrup  
Extra Virgin Olive Oil, Crusty Bread (v)

### **Tempura Cauliflower | 12**

Sweet and Spicy Chili Sauce (v)

### **Beer Battered Onion Rings | 11**

Horseradish Cream and Jalapeno Remoulade (v)

## HAND HELD

### **The Thayer Burger | 20**

Grilled 8oz. House Blend Burger Green Leaf Lettuce  
Tomato, Onion, Brioche Bun

### **BLT Sandwich | 16**

Thick Cut Apple Wood Smoked Bacon, Green Leaf Lettuce  
Heirloom Tomato, Herb Mayo, Country White Bread

### **Chicken Club Sandwich | 18**

Panko Breaded Chicken Breast, Bacon  
Green Leaf Lettuce, Tomato Mayo, Ciabatta Roll

All Hand Held Items Served with a Choice of Fries, Sweet Potato Fries or House Salad  
Choice of Onion Rings Add \$2

## ENTREE SALADS

### **Buffalo Chicken Salad | 17**

Field Greens, Breaded Chicken Strips Coated in Buffalo  
Sauce, Crumbled Blue Cheese, Onions, Carrots  
Balsamic Vinaigrette

### **Classic Caesar Salad | 19**

Romaine Hearts, Shaved Parmesan Herbed  
Croutons, Lemon Anchovy Dressing  
Add Chicken \$5 | Add Shrimp \$7 | Add Salmon \$10 (to Caesar or House)

### **Southwest Chicken Salad | 17**

Romaine Hearts, Grilled Chicken, Corn, Black Beans  
Avocado, Cheddar Cheese, Crispy Tortilla Strips  
House Made Jalapeño Ranch Dressing

### **Cobb Salad | 19**

Local Mixed Greens, Cherry Tomato, Avocado  
Smoked Bacon, Hard Cooked Egg, Crumbled Bleu Cheese  
Grilled Chicken, Champagne Vinaigrette (gf)

### **House Salad | 12**

Local Mixed Greens, Cherry Tomato  
Shaved Red Onion, English Cucumber  
Balsamic Vinaigrette (v) (gf)

## FORK & KNIFE

### **Butternut Squash Ravioli | 18**

Sage Brown Butter Cream, Wilted Spinach (v)

### **Three Cheese Mac & Cheese | 14**

Boursin Laced, Panko Gratin