

# LUNCH MENU

## SALADS

<b>HOUSE SALAD</b> Heirloom tomato, sundried tomato, olives, red onion and feta vinaigrette	12
<b>DUCK CONFIT SALAD</b> Frisee, dried cherries, walnuts and sherry vinaigrette	16
<b>BURRATA PLATE</b> Heirloom tomato, Thai basil, chili oil and balsamic reduction	14

## SANDWICHES

Served with a side of salad

<b>CAPRESE SANDWICH</b> Fresh mozzarella, tomatoes, basil and olive oil on ciabatta bread <i>Add Prosciutto 4 / Add Grilled Chicken 3</i>	12
<b>GRILLED CHICKEN SANDWICH</b> Avocado, spinach, tomato, bacon and pesto on ciabatta bread	14
<b>PROSCIUTTO SANDWICH</b> Roasted peppers, basil, fresh mozzarella and balsamic vinegar on ciabatta bread	15

GLASS WINE 6

MALBEC

WHITE BORDEAUX

P'TIT FRANCAIS

PINOT GRIGIO

PROSECCO

## ORGANIC COFFEE

REGULAR	3
ESPRESSO DOPPIO	2.75
AMERICANO	3
MACHIATTO	3.5
CORTADO	3.5
CAPPUCCINO	3.75
LATTE	4
CHAI LATTE	4.25
HOT CHOCOLATE	5
MOCCHA	5

## ORGANIC TEAS 4

DECAF HERBAL TEA
ENGLISH BREAKFAST
PEACH & APRICOT
JASMINE TEA
CREAM EARL GREY
SENCHA GREEN TEA
INDIAN SPICED CHAI

## JUICES 5

FRESH ORANGE JUICE

## SODAS 3.50

COCA-COLA
DIET COKE
CLUB SODA
SPRITE
GINGER ALE

SOY/ ALMOND MILK 0.5
ICED DRINKS 0.5

\* Gluten free option Add 1

We serve organic eggs, milk and organic fair trade coffee