

Salad:

Kale Citrus Salad with

Orange Tahini Dressing VV, GF \$7.00

Soup:

Guiness Irish Beef Stew \$7.00

Sandwich:

Caesar Salad Bagel Sandwich V \$8.00

Entree:

Poached Salmon with

Artichoke Confit and Herbed Rice GF \$13.00

Pasta:

Corned Beef Lasagna (serves 8-10) \$90.00

Dessert:

Mini Chocolate Stout Cake V \$4.50

Mocktail:

Sparkling Cucumber Limeade VV, GF \$5.00

## May

Salad:

Strawberry and Tomato Panzanella VV \$7.00 (add grilled chicken for \$3.00)

Soup:

Carrot Gazpacho with Lemongrass VV, GF \$6.00

Sandwich:

Grilled Portobello, Bell Pepper, & Goat Cheese V\$8.00

Entree:

Peri-Peri Chicken GF \$12.00

Pasta:

Creamy Pasta with Peas and Mint V \$11.00

Descart

Rhubarb Buckle (Serves 8-10) ∨ \$35.00

Mocktail:

Strawberry - Mint Lemonade VV, GF \$5.00

## Spring Specials

## **April**

Salad:

Snap Pea Salad with Burrata and Mozzarella V, GF \$8.00

Soup:

Chicken Posole GF \$8.00

Sandwich:

Vegetable Sandwich with Dill Sauce VV \$8.00

(add salmon for extra \$2)

Entree:

Herbed Spring Chicken Pot Pie (Serves 8-10) \$100.00

Pasta:

Chicken and Herb Stroganoff \$11.50

Dessert:

Blood Orange Buttermilk Upside Down Cake

(whole cake, serves 8-10) ∨ \$40.00

Mocktail:

Rhubarb Ginger Cooler VV, GF \$5.00



V - Vegetarian, VV - Vegan, GF - Gluten Free