



LUNCH MENU

SALADS

Caesar 7.

Crisp Romaine Hearts and Julienne Tomatoes Tossed with a Caesar Dressing, Focaccia Croutons and Shaved Parmigiano Reggiano with Blue Cheese Toast.
with chicken \$10.00 with salmon \$12.00

Salad Caprese 9.

Vine Ripened Local Tomatoes with Fresh Homemade Mozzarella, Fresh Basil, Extra Virgin Olive Oil and Aged Balsamic Vinegar.

Summer Salad 10.

Roasted Chicken, Candied Pecans, Apples and Grapes on a Bed of Mixed Greens with a Roasted Shallot White Balsamic Vinaigrette and Blue Cheese Toast.

Southwestern Greek 8.

Romaine Tossed with Fresh Tomatoes, Cucumbers, Roasted Poblanos, Kalamata Olives, Cotija Cheese and Roasted Corn Drizzled with a Red Wine Vinaigrette.

Spinach Portabello Salad 9.

Baby Spinach with Roasted Fennel, Crispy Apple Smoked Bacon, Red Onions, Roasted Portobellos and Tossed with a Sherry Vinaigrette.

Poached Pear 8.

Ginger Poached Pears, Arugula, Walnuts, Dried Cranberries, Citrus Vinaigrette and Blue Cheese Toast.
with chicken \$10.00

Roasted Chicken and Spinach 8.5

Roasted Chicken, Strawberries, and Spinach Dressed with Raspberry Vinaigrette, Shaved Almonds and Blue Cheese Toast.

*Roasted Salmon 12.

Pan Roasted Salmon, Served on Field Greens with Mango, Avocado, Chevre, Citrus Vinaigrette and Blue Cheese Toast.

*Salad Niçoise 13.

Pan Seared Ahi Tuna with Green Beans, Fingerling Potatoes, Hard Boiled Eggs, Kalamata Olives, Oven Roasted Fennel and Tomatoes with a Caper Vinaigrette.

*Filet and Blue 12.

Sliced Tenderloin Over Butter Leaf Lettuce with Crispy Pancetta and Caramelized Red Onions with a Housemade Blue Cheese Dressing.

Soup and Garden Salad 6.5

ARTISANAL

Cheese Plates

One Cheese 7.5

Three Cheeses 15.5

Cheuvront Imports Handmade Cheeses from Around the Globe. Cheese Plates are Accompanied with Fruit, Nuts, and Baguette.

Pate Plate 12.5

Choice of Two Trois Petite Cochons Pates Served with Cornichons, Dijon and Sliced Baguettes.

Mousse de Foie De Canard Au Porto

Paté au Poivre Noir

Mousse Royale au Sauternes

Paté de Campagne with Cognac

Mousse Truffee

PASTA

Macaroni & Cheese 8.

Cheuvront's Version of an Old Favorite with Farmstead Cheeses. Served with Side Salad.

HOUSEMADE SOUPS

Monday: Tomato Basil with Herbed Goat Cheese Mousse

Tuesday: Tom Kai Gai

Wednesday: Chicken Chile Verde

Thursday: Shrimp & Roasted Corn Chowder

Friday: Chef's Selection

Soup Du Jour 5.

SANDWICHES

Cheuvront Dip 8.

Sliced Roast Beef, Red Onions, Tomatoes and Provolone Cheese on a Baguette served with Au Jus

Chicken Artichoke 9.5

Roasted Chicken Breast, Artichoke Hearts, Prosciutto and Olive Tapenade on Ciabatta.

Turkey Sandwich 8.

Thin Sliced Turkey, Warm Brie, Pear and Arugula on Nine Grain Bread.

Mandarin Madness Pork Sandwich 8.5

Marinated Roasted Pork with Nopales Cactus, Pickled Onions, and Iberico Cheese on a Brioche Bun.

Barely Buzzed Ham Sandwich 8.5

Black Forest Ham, Barely Buzzed Cheese, Butterleaf Lettuce, Tomatoes and Dijon Mustard on a Brioche Bun.

Grilled Cheddar Cheese 7.

Two Year Aged Vermont Cheddar Cheese Melted on Nine Grain Bread. Served with a Side of Honey Dijon.
add ham \$9.00

Portabello Stack 8.

Roasted Portabello and Eggplant Stacked with Roasted Red Peppers, Herbs, Pesto, Mozzarella Cheese, Onion and Tomatoes on Ciabatta Bread with Balsamic Drizzle.

*Tuna Steak 9.5

Sesame Encrusted Tuna topped with Avocado on Ciabatta Bread.

*Salmon BLT 11.5

Herb Roasted Salmon, Smoked Bacon, Lettuce and Tomato on Ciabatta Bread.

Soup and Half a Sandwich 10.

(except tuna steak & salmon blt sandwich)

All sandwiches are accompanied by a petit salad

PIZZA

Marguerite 11.

Garlic Infused Olive Oil, Vine Ripened Local Tomatoes, Fresh Basil and Fresh Mozzarella Cheese. Pairs well with Pascual Toso Reserve Malbec.

Pesto Chevre 11.

Pesto, Goat Cheese, Roasted Red Peppers, Artichoke Hearts, Spinach and Kalamata Olives. Pairs well with Kim Crawford Sauvignon Blanc.

Grecque 11.

Goat Cheese, Spinach, Lemon, Chicken Breast with Pine Nuts. Pairs well with Girard Sauvignon Blanc.

Pancetta Comte 11.

Crispy Pancetta and Caramelized Red Onion, Topped with Comte and Mozzarella Cheese. Pairs well with Landmark Chardonnay.

*Saucisson 11.

Spicy Italian Sausage, Onions and Roasted Peppers. Pairs well with Gemtree Shiraz.

BEVERAGES

Voss Sparkling/Voss Still 4.

Soft Drinks 3. - Coffee and Tea 3.

Latte/Cappuccino 4.5 - Espresso 3.5

DESSERTS

6.5

\$2 Split Plate Charge

We're sorry, we are unable to split checks.

*Consuming raw or undercooked foods will increase your risk of food borne illness.
A 20% gratuity will be added for parties of six or more.

