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Summer Lunch Menu

Soup Du Jour \$8

Grilled Halibut tacos, cilantro adobo, jicama slaw, ancho mayo, dried corn \$16

Tossed baby spinach salad tossed with orzo pasta, capers, Holland tomatoes, toasted pine nuts, parmesan cheese & blond balsamic vinaigrette \$9
Add grilled chicken...\$5 Add grilled shrimp...\$7

Grilled Calamari Caesar, garlic chili sauce, croutons, shaved midnight moon cheese \$16

Corn and roasted mushroom wrap, red pepper aioli, sliced avocado \$12

Fruited chicken salad in puff pastry with dried cranberries, toasted pecans, over local greens \$12

Meatloaf sliders, sliced pickle, charred onions, Willow Grove steak sauce \$12

Prime burger, cave aged cheddar, Willow Grove steak sauce, Kaiser Roll, Cumin Onion rings \$13

Cobb salad of Grilled chicken breast, diced tomatoes, scallions, avocado, fried egg, bleu cheese, brown derby vinaigrette \$14

Roasted pork stuffed bread, remoulade, local greens, sherry vinaigrette \$14

Grilled Hanger steak, pomme frites, asparagus, goat cheese fondue \$16