

# Lunch Menu

## Starters

- Steak Bites** 15  
*Seared beef tenderloin tips, pepper jack cheese, Pico de Gallo, avocado crema*
- Spicy Chicken Lettuce Wraps** 12  
*Romaine hearts, vegetable slaw, chicken, spicy Szechuan barbecue sauce, fried tortilla strips, peanuts*
- Chips & Pico** 11  
*Spicy pico de gallo and queso fresco*
- Artichoke Dip** 14  
*Creamed artichoke, spinach, sun dried tomatoes, warm baguette*
- Yucatan Tacos (3)** 15  
*Flour tortilla, pepperjack, asada chicken, green salsa, pico*
- Korean BBQ Street Tacos (3)** 15  
*Marinated seared short ribs, napa cabbage, mango slaw, corn tortilla, sriracha aioli*
- Jumbo Lump Crab Cakes** 18  
*Three pickle tartar sauce*

## Soup & Sandwich

- Tomato Basil Soup & Sandwich** 12  
*A cup of tomato basil soup with toasted sourdough, white cheddar and swiss chese sandwich*
- Add shaved country pit ham** 2  
**Add house roasted turkey** 2

## Salads

- Twin Pine Farms Field Greens** 10  
*Crumbled bleu cheese, dried cranberries, sunflower seeds, lime vinaigrette*
- Classic Caesar** 10  
*Romaine hearts, shaved parmesan*
- Amish Bleu and Pecans** 10  
*Chopped romaine lettuce, Amish bleu cheese dressing, red onion, spicy pecans*
- Farmer Steak Salad** 20  
*Grilled hanger steak, quinoa salad, arugula, citrus segments, roasted beets, goat cheese, candied walnuts, heirloom carrots, champagne walnut vinaigrette*
- Greek Salad** 15  
*Greens, jicama, fennel, cucumber, blistered cherry tomatoes, olives, feta, yogurt chipotle honey vinaigrette*
- Poached Pear and Arugula** 14  
*Pear poached in port wine, bleu cheese curd, lavender honey vinaigrette, candied walnuts*
- Add**
- grilled chicken breast** 7  
**grilled shrimp** 8  
**grilled hanger steak** 9  
**grilled mahi** 10

## Burgers and Sandwiches

- Local grass fed ground beef, romaine lettuce, tomato, kettle chips.  
Add: hand-cut fries \$3 seasonal fruit cup \$4, green salad \$5 or cup of soup \$4  
Add bacon, roasted mushrooms, caramelized onions or cheese (cheddar, swiss, goat, feta, pepper jack, bleu) \$1  
Gluten free bun \$2
- Local Grass Fed Burger** 13  
Brioche roll
- The Hill Cheese Burger** 16  
*Applewood-smoked bacon, queso fresco, guacamole, caramelized onions*
- Double Stack** 17  
*House ground beef, American cheese, steamed onions, pickles, and special sauce*
- Roasted Portabella Sandwich** 12  
*Roasted red peppers, grilled zucchini, St. Pete's bleu cheese, arugula, toasted multigrain bread*
- Grilled Mahi-Mahi Sandwich** 20  
*Brioche roll, napa cabbage mango slaw, sriracha aioli*
- BLT** 14  
*Double smoked bacon, lettuce, tomato with blue cheese mousse on toasted sourdough*
- House Roasted Turkey Sandwich** 15  
*Toasted sourdough, shaved turkey, tomato, greens, dill dijon aioli, swiss cheese*

## Pasta & Bowls

- \*Substitute with Quinoa Penne Noodles 3
- BBQ Kabob Bowl** 20  
*Featuring your choice of protein Salmon, Tofu (our vegan dish) or Hanger Steak all set in an ample bowl of Coconut Basmati Rice with Black Beans, Corn Relish, Mango Salsa and Pickled Red Onions*
- Shrimp Diablo** 26  
*Wild-caught shrimp, linguine, vodka, tomatoes, basil, dried chili*
- Creamless Alfredo** 18  
*Rigatoni with prosciutto ham, herb cauliflower purée, oven roasted tomatoes, parmesan and fresh spinach*
- Peas N' Hay** 18  
*Linguine with housemade Italian sausage, sweet peas, caramelized onion, parmesan cream sauce*
- Lemon Caper Chicken Penne** 19  
*Sautéed chicken, asparagus and sun dried tomatoes in lemon caper cream sauce*
- Rigatoni Bolognese** 19  
*Rigatoni with mirepoix, fennel, ground beef and pork tenderloin, bacon, tomato, pecorino roman*

Split Plate Charge:  
\$1 for Salad, \$2 for Pastas and Sandwiches

1st bread service complimentary with entree  
\$2 per additional