

ingredients cafe

FOOD MUSIC DRINK

Lunch Menu

Starters

*Steak Bites 18

Seared beef tenderloin tips, pepper jack cheese, pico de gallo, & avocado crema

Spicy Chicken Lettuce Wraps 15

Romaine hearts, vegetable slaw, chicken, spicy Szechuan barbecue sauce, fried tortilla strips, & peanuts

Chips & Pico 12

Spicy pico de gallo & queso fresco
add guacamole 5

Artichoke Dip 16

Creamed artichoke, spinach, sun-dried tomatoes, & warm baguette

Korean BBQ Street Tacos (3) 18

*Marinated seared short ribs, napa cabbage, mango slaw, corn tortilla, & sriracha aioli

*Jumbo Lump Crab Cakes 22

2 "crabbies" with three-pickle aioli sauce

Wonton Dumplings 15

Pan-fried chicken, shrimp, & pork wontons, & ginger scallion chili soy dipping sauce

Bread Basket 4

Baguette with butter

Soup & Sandwich

Tomato Basil Soup & Sandwich 15

A cup of tomato basil soup with toasted sourdough, white cheddar, swiss cheese, & a sandwich
Add shaved ham \$3 | Add house-roasted turkey \$3

Salads

Twin Pine Farms Field Greens 10

Crumbled bleu cheese, dried cranberries, sunflower seeds, & lime vinaigrette

Classic Caesar 10

Romaine hearts & parmesan

Amish Bleu & Pecans 10

Chopped romaine lettuce, Amish bleu cheese dressing, red onion, & spicy pecans

*Farmer Steak Salad 24

Grilled hanger steak, quinoa salad, arugula, citrus segments, roasted beets, goat cheese, candied walnuts, heirloom carrots, & champagne walnut vinaigrette

Add

grilled chicken breast 8

grilled shrimp 11

grilled hanger steak 12

grilled mahi 12

Burgers & Sandwiches

Local grass fed ground beef, romaine lettuce, tomato, & kettle chips

Add bacon, roasted mushrooms, caramelized onions, or cheese (cheddar, swiss, goat, feta, pepper jack, bleu) \$3

French Fries, Fruit Cup, or Green Salad \$5

Gluten Free Bun \$3

*Local Grass Fed Burger 16

Brioche roll

*The Hill Cheese Burger 18

Applewood-smoked bacon, queso fresco, guacamole, & caramelized onions

Double Stack 17

House ground beef, American cheese, steamed onions, pickles, & special sauce

*Grilled Mahi-Mahi Sandwich 22

Brioche roll, napa cabbage mango slaw, & sriracha aioli

BLT 15

Double smoked bacon, lettuce, tomato with bleu cheese mousse on toasted sourdough

House Roasted Turkey Sandwich 16

Toasted sourdough, shaved turkey, tomato, greens, dill dijon aioli, & swiss cheese

Pasta & Bowls

Substitute with Quinoa Penne Noodles \$3

*BBQ Kabob Bowl 26

Featuring your choice of protein Salmon or Hanger Steak, all set in an ample bowl of coconut basmati rice with black beans, corn relish, mango salsa, & pickled red onions

*Shrimp Diablo 29

Wild-caught shrimp, linguine, vodka, tomatoes, basil, & dried chili

Creamless Alfredo 22

Rigatoni with prosciutto ham, herb cauliflower purée, oven roasted tomatoes, parmesan, & fresh spinach

Peas N' Hay 21

Linguine with housemade Italian sausage, sweet peas, caramelized onion, & parmesan cream sauce

Lemon Caper Chicken Penne 24

Sautéed chicken, asparagus, & sun dried tomatoes in lemon caper cream sauce

Rigatoni Bolognese 22

Rigatoni with mirepoix, fennel, ground beef & pork tenderloin, bacon, tomato, & pecorino romano

Split plate charge \$2

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness