



## LUNCH

### SALADS & SMALL PLATES

Bibb Lettuce and Shaved Radishes  
with red wine vinegar and celery seed dressing  
8.00

Fresh Ricotta and Cherry Tomatoes  
drizzled with extra virgin olive oil  
and sprinkled with sea salt on multigrain Toast  
6.50

Cheese Plate  
Selection of American farmstead cheeses  
with NY State honey  
12.00

\*\*\*\*\*

### DESSERT

Fresh Berries  
with sweet vanilla cream  
6.00

### SANDWICHES

(all sandwiches served with potato chips and homemade pickles)

Roast Beef  
with horseradish cream, arugula, and roasted cherry tomatoes on toasted sourdough  
11.00

Ham and Gruyere  
with cornichons and grainy mustard on baguette  
10.00

Manouri Cheese & Fig  
fig preserves, truffle oil and arugula on toasted sourdough  
10.50

Harissa Honey Roasted Chicken Breast  
with roasted red peppers, manchego, and preserved lemon mayo on baguette  
11.50

Smoked Salmon with Lemon Caper Cream Cheese  
Russ & Daughters Gaspé Nova on toasted multigrain  
11.50

Chocolate & Brie Baguette served warm  
9.00