

THE WILDFLOWER LUNCH MENU

SOUP

MAINE LOBSTER GAZPACHO
chilled spicy tomato broth • diced bell peppers • garlic • cucumbers • avocado • Sherry vinegar
\$18

FRESH ENGLISH PEA
ham hock • mint crème fraîche
\$10

POT PIE OF THE DAY
daily chef's creation • puff pastry dome
\$17

MIXED BABY ORGANIC GREENS
pickled radishes • Midnight Moon gouda • honeysuckle vinaigrette
\$12

CAESAR SALAD
hearts of romaine • white anchovies • garlic croutons • shaved Reggiano
starter \$9 entrée \$12
add grilled chicken... \$16.00

SLICED BEEF TENDERLOIN SALAD
grilled petite filet • mixed greens • avocado • sliced egg • tomato • Roquefort dressing
\$19

RED CURRY SHRIMP AND BABY WATERMELON
summer radishes • sliced shallots • baby greens
\$19

SALAD

Served with your choice of French fries, balsamic tossed baby greens or pasta salad

GRILLED ORGANIC CHICKEN TARTINE
served open-faced • melted brie • pear • basil aioli
\$16

ORGANIC EGG SALAD
black truffles • crème fraîche • onions • celery • Dijon mustard • hoagie bun
\$14

THE LODGE BURGER
½-lb. ground organic beef • onion • tomato • lettuce • sharp cheddar
\$14
add cheddar cheese and bacon \$3

FOUR CHEESE CALZONE
homemade mozzarella • cheddar • Parmesan • fontina • tomato dipping sauce
\$10

SOFT SHELL CRAB CLUB
Nueske's bacon • lettuce • tomato • avocado • whole grain mustard aioli
\$17

PULLED BARBEQUE PORK
slow roasted • spicy red sauce • cole slaw
\$14

SANDWICH

STEAMED PENN COVE MUSSELS, CHERRYSTONE CLAMS AND GULF SHRIMP
Pernod • white wine • garlic • tomato • saffron
\$21

PARPADELLE PASTA PRIMAVERA
baby vegetables • cream • Parmesan
\$14

THE PLOUGHMAN'S LUNCH
cheddar • stilton • local cheese • cured meats • duck rillet
apple • pear • house cured pickles • demi-baguette
\$18

CORNFLAKE CRUSTED FISH 'N' CHIPS
spicy tartar sauce • malt vinegar mayonnaise
\$15

FIVE-SPICE PORK RIBS
honey barbeque sauce • Asian pear slaw
\$16

ENTRÉE