

## »»→ **FARM TO FORK OUR STORY** ←««

– Our Farm to Fork philosophy is simple. We feature vegetables, fruit, seafood and meat produced by farms in the Carolinas, to provide our residents with local, in season delicious food. By using local products we are able to offer the ingredients at the height of freshness, taste and nutritional value –

## »»→ **SOUPS** ←««

– Chef Drew creates unique and flavorful soups each day using only the finest and natural ingredients available. Ask your server for today's special selection and enjoy. Soup by the cup \$2 by the bowl \$4 –

## »»→ **SALADS** ←««

### **Nicoise Salad \$10**

– Bibb lettuce surrounded by fresh local green beans, tomato, boiled potato, Kalamata olives and hard boiled egg slices. Crowned with fresh poached sustainable tuna. –

### **Chopped Salad with Grilled Chicken \$6**

– Fresh Romaine lettuce served with portions of feta cheese, red onion, tomato, cucumber, hard boiled egg and sliced grilled Prestige Farms chicken. Served with house made croutons and lemon vinaigrette dressing. –

### **Spinach Bacon Salad \$7**

– Fresh spinach leaves combined with red onion, bacon, blue cheese crumbs, candied walnuts and radish. Served with a hot bacon dressing. –

# »» → **SANDWICH** ← ««

## **Grilled Chicken Sandwich \$6**

– Fresh Prestige Farms grilled chicken breast topped with bibb lettuce, local tomato slices and a house made aioli sauce. Served with your choice of sweet potato fries or fresh fruit salad. Choice of fresh whole wheat roll or brioche bun. –

## **Sliders \$3 each**

– Try one or all three! (1) Angus Beef Slider with cheese, lettuce, tomato, red onion and towers sauce (2) BBQ Pork Slider with slaw and pickle (3) Lamb Slider with feta cheese, cucumber, mint aioli. All sliders served with sweet potato fries or fresh fruit. –

## **Chef Sandwich Special \$6**

– Ask your server for today's special sandwich. Served with a choice of sweet potato fries or fresh fruit salad. –

# »» → **LUNCH ENTRÉES** ← ««

## **Fresh Pan Seared Fish \$7**

– Each day we will feature a fresh fish that is pan seared with virgin olive oil to create a delicate flaky fish entrée. Served with quinoa and fresh steamed vegetable of the day. –

## **Petite Filet Mignon \$8**

– A petite filet grilled and served with orzo and fresh vegetable of the day. –

## **Chef's Daily Lunch Special \$7**

– Ask your server for today's Chef lunch special –