

Lunch Menu



Soups & Sandwiches

*Soup of the Day - \$7.00

Soup & Scone - \$8.00

*Soup, Small House Salad & Scone - \$15.00

*Salmon Salad Sandwich - \$9.00

*Egg Salad Sandwich - \$7.00

Add soup to your sandwich for \$5.00 or add a small house salad for \$7.00

Fresh Salads

All salads are served with a fresh baked scone

Add Chicken - \$4

***House Raspberry Poppyseed – Sm \$11.00 Lg \$14.00**

Assorted greens with our raspberry poppyseed dressing and topped with mandarin oranges, dried cranberries and sliced almonds

***Orchard – Sm \$13.00 Lg \$16.00**

A bed of red leaf lettuce tossed in a garlic & sour cream dressing, topped with grapes, cheddar cheese, pecans and fresh berries

***Apple Walnut – Sm \$13.00 Lg \$16.00**

Mixed greens, celery, green onion & apples tossed with a balsamic dressing, finished with blue cheese and walnuts

***Classic Caesar – Sm \$13.00 Lg \$16.00**

Romaine lettuce in a creamy house-made dressing with roasted red peppers, red onions, parmesan cheese, bacon crumble and seasoned croutons

Alternates

Brie Cheese - \$20.00

Lightly breaded brie served with an array of fresh fruits, cranberry sauce and homemade scones

Scones & Fruit - \$18.00

A variety of fresh fruits & select cheeses served with scones & preserves

Lunches

All served with a side House Raspberry Poppyseed salad

Quiche - \$17.00

Fresh baked quiches, 4 varieties to choose from:

1 – Bacon, Mushroom & Tomato

3 – Crab & Asparagus

2 – Vegetarian

4 – Ham & Broccoli

Chicken Pot Pie - \$15.00

Chicken and fresh vegetables in a cream sauce, topped with a flakey pastry lid

*Stuffed Chicken - \$18.00

A boneless breast stuffed with ricotta cheese, spinach & herbs, topped with an Herb & Garlic Sauce, served with a fresh scone

*Vegetarian Lasagna - \$16.00

Layered with zucchini, spinach, broccoli, onion, mushrooms, and black olives with a creamy garlic sauce, served with a fresh scone

*Meat Lasagna - \$16.00

Layered with lean beef, seasoned tomato sauce & our special blend of cheeses, served with a fresh scone

Strata - \$15.00

Layers of egg-dipped bread, cheddar cheese, black forest ham, green onions and red peppers, baked to perfection

Crepe of the Day - \$17.00

Please ask for today's feature

*** - Denotes it is gluten free or a gluten free option is available**

Substitute your side salad for a soup at no additional charge or upgrade to one of our other fresh salads for \$2 more. Add a fresh baked scone for \$1.50

Fall/Winter Dinner Menu effective from Thursday, Oct 5, 2023



Appetizers

Complementary House Made Focaccia

Refills available at an additional charge

Daily Soup - 9

Warm Olives - 8

Crusty Bread & Balsamic Gastrique (V)

Smoked Trout – 15

Horseradish Aioli, Cucumber, Red Radish, 'Everything' Spice & Crispy Capers

Gochujang Glazed Pork Belly – 17

Dressed Lentils, Broccoli & Daikon Shoots

Salads

Classic Caesar - 13

Romaine Lettuce, House Made Dressing, Croutons, Bacon Lardon & Parmesan

Olive's House Salad - 12

Heirloom Greens, Raspberry Poppy Seed Vinaigrette, Pickled Red Onion, Toasted Almonds, Dried Cranberry & Herb de Provence Feta (V)

Baked Squash & Spinach – 13

Grilled Corn, Toasted Pumpkin Seeds & Honey Lime Vinaigrette (V)

Entrées

Spinach Gnudi - 29

Sweet Potato Puree, Grilled Corn, Roasted Zucchini, Tomato Jam & Parmesan Oil (V)

Spiral Raviolo – 32

Squash, Nduja, Kale, Walnut Brown Butter & Crispy Sage

Atlantic Salmon - 34

Winter Vegetable Sauté, Glazed Grainy Mustard Brussels Sprouts & Dill Cream

Chicken Supreme - 31

Guanciale Navy Beans, Roasted Broccoli, Spinach & Red Wine Jus

AAA Beef Striploin - 42

AAA Beef Tenderloin - 46

Cheddar Pommes Purée, Roasted Cremini Mushrooms, Kale & Bordelaise Sauce

Rack of Lamb - 48

Roasted Fingerling Potato, Parsnip Purée, Carrots, Pickled Turnips, Chermoula & Red Wine Jus

(V) Denotes a Vegetarian Option

Please Advise Your Server of Any Allergies

Chef Benjamin Andrew - Thank You For Your Patronage