



Welcome to our dining room! Our menu reflects seasonal, and heritage inspired recipes using locally sustainable and organic ingredients when possible. We do our best to accommodate dietary needs and denote on our menu Gluten Free, Vegan and Dairy Free dishes for your convenience. Please let your server know how we can further assist you.

Soups & Starters

From scratch soups daily.
Served with French baguette & butter.
Cup 6/ Bowl 9.00

Signature Soup *GF*
Coconut Curry Butternut Squash.

Soup du Jour
Your server will inform you of the daily selections.

Skillet Brie du Jour
Our skillet brie is topped with a selection of seasonal fruit, herbs, and may include nuts, and honey. Served piping hot in a cast iron pan with baguette. \$16

Argentine Steak Satay
Grilled flank steak skewers, mixed greens, pickled carrot, red onion with hand-chopped chimichurri sauce. \$15

Mexican Street Corn Dip *GF*
A blend of corn, jalapeño, Parmesan, cheddar cheese, green onion, cilantro & lime served hot with fresh made tortilla chips. \$14

Hummus Plate *VD*
Our famous creamy garlic hummus, EVOO, sumac, carrot, cucumber, bell pepper, Castelvetrano olives, warmed pita. \$14
Sub *gluten free* tortilla chips

Rosemary, Garlic & Sea Salt Focaccia *V*
Housemade focaccia served with extra virgin olive oil & balsamic vinegar, Castelvetrano olives \$10

Fries & Chips:

White Truffled Sweet Potato Fries
Served with stone ground mustard aioli. \$12

BBQ Russet Potato Fries
Served with Buttermilk Ranch & Marionberry Chipotle BBQ sauce. \$9

Sweet Potato Fries \$9
Mixed Fries \$8
Russet Fries \$7
Served with ketchup.

House Potato Chips
with sea salt & pepper. \$5

*Make any fries & chips white truffled +\$3

*Additional sauces available:
Stone Ground Mustard Aioli, Garlic Aioli, Spicy Aioli, Sriracha Aioli, Buttermilk Ranch, BBQ sauce. +\$.75 ea

House Specialties

Lobster Mac & Cheese
Our famous four cheese mac baked with lobster meat, topped with herbed bread crumbs and more cheese! Served with your choice of a Mixed Greens, Caesar Salad, or a Cup of Soup. \$23

Pho: Vietnamese Beef Noodle Soup* *GF, D*
It all starts with a hefty bowl of our family recipe slow simmered beef marrow bone broth seasoned with ginger, onion, herbs and spices with a generous portion of thinly sliced Angus sirloin, rice noodles, bean sprouts, onion, cilantro, basil and a lime wedge. Served with hoisin and spicy chili sauces on the side. \$18

Cecilia's Bowl* *GF, V*
Roasted sweet potatoes, chickpeas, avocado, red pepper, toasted almonds, brown rice, vegan creamy sesame-ginger dressing, cilantro. \$17
Add Marinated Chicken +\$5
Add Grilled Flank Steak +\$7
Add Vegan Patty +\$7

Chicken Verde Casserole * *GF*
Chicken breast, green chilies, sautéed onions, cheddar & mozzarella cheese, & creamy tomatillo sauce layered with corn tortillas – baked & topped with salsa fresca & crema. Served with your choice of a Mixed Greens, Caesar Salad, or a Cup of Soup. \$18

Specialty Sandwiches & Burgers

Served with mixed fries.
Upgrade to Truffled Sweet Potato Fries, or Wild Pear Salad +\$3
Upgrade to Mixed Greens, Caesar, Fruit, 3 P's Pasta, or Cup of Soup +\$2
Sub *gluten-free* bun +\$3

Pho Dip*
Sliced roasted beef, lime-garlic aioli, bean sprouts, basil, cilantro, onion, hoisin & sriracha on a toasted hoagie roll. Served with our pho beef broth for dipping. \$19

Kahlua Pork
House smoked pulled pork with a ginger-lime slaw, garlic aioli, on a pub bun with housemade marionberry BBQ sauce on the side. \$18

Lobster & Shrimp Melt
Served toasted & open faced on focaccia bread with dill Havarti cheese, tomatoes, red onion & a creamy dill dressing. \$17

The Jessica Burger*
6oz Beef patty, crispy bacon strips, melted brie, lettuce, smoked tomato ketchup & garlic aioli on a pub bun. \$18
Add Avocado +\$2

Wild Pear Beef Burger*
6oz seasoned all-natural beef patty, topped with grilled onions, provolone cheese, tomato & lettuce with spicy aioli on a pub bun. \$17
Add Avocado or Blue Cheese +\$2 ea
Add Two strips of bacon +\$3

Vegan Burger *V*
Plant based patty, tomato, butter lettuce, pickled onion, vegan black bean aioli, vegan pub bun. Served with *gluten free* tortilla chips & hummus. \$16
Ask your server for gluten free option

Hand Made Pizzas

10" from scratch crust
Add Wild Pear Salad +\$6
Add Mixed Green, Caesar, or 3 P's Pasta Salad +\$5
Add a Fruit, or Cup of Soup +\$4
Sub a crispy *gluten-free* crust +\$3

Wild Pear Chicken Pizza
Fresh pears, chicken, candied pecans, blue cheese crumbles & mozzarella cheese on a pesto base. \$15.00

Pepperoni
With mozzarella cheese on our housemade marinara base. \$13.00

The Vegan *V*
Mushrooms, sweet potato, red onion, crispy kale, rosemary, marinara, vegan cheese, white truffle oil drizzle. \$14.00

Classic Cheese
Lots of Mozzarella and Parmesan, Italian herbs, & marinara. \$11.50

Sandwiches & Wraps

Served with house potato chips.
Upgrade to Wild Pear Salad or Truffled Sweet Potato Fries +\$4.50
Upgrade to Mixed Fries, Sweet Potato Fries, Mixed Green, Caesar +\$3.50
Upgrade to Cup of Soup or Fruit +\$3
Sub *gluten-free* bread +\$3

Spicy Chicken Club

Marinated grilled chicken breast, melted Provolone, bacon, roasted red peppers, lettuce, red onion, spicy aioli, toasted housemade focaccia bread. \$15

French Dip*

Served toasted with roast beef, provolone cheese, roasted red peppers, caramelized onions & garlic aioli on a French baguette. Served with our rich au jus. \$14

BBQ Pork Banh Mi*

A Vietnamese sandwich with BBQ pork, pickled carrot & daikon radish, cucumber, cilantro, onion & a Sriracha mayo on a traditional crusty roll. \$14

Turkey Club

Roasted turkey, smoky bacon, avocado, tomato, leaf lettuce & herbed mayonnaise on housemade focaccia. \$14

Bacon, Chicken Caesar Wrap

Marinated chicken breast, crispy bacon, romaine lettuce, Caesar dressing & spicy aioli wrapped in a tomato flour tortilla. \$13.50

Chicken-Hazelnut Salad

Roasted chicken breast blended with dried cranberry, red onion, leaf lettuce & creamy dill dressing on multi-grain bread. \$13.50

Deluxe BLT & Avocado

Crispy bacon, tomato, leaf lettuce, avocado & fresh basil leaves on toasted multi-grain bread with spicy aioli. \$13.50

Asian Chicken Wrap

Marinated chicken breast, red pepper- cabbage slaw, mixed greens & crispy wontons in a sesame-ginger vinaigrette wrapped inside a tomato flour tortilla. \$13.50

Mediterranean Wrap

Hummus, pesto, cucumber, red pepper, tomato, green olives, red onion, romaine, feta, & lemon vinaigrette wrapped in a tomato flour tortilla \$13
Add Marinated Chicken +\$2

Black Forest Ham & Brie

Leaf lettuce & peppered Dijonnaise on housemade focaccia. \$13

Turkey & Dill Havarti

Leaf lettuce, tomato & herbed mayonnaise on focaccia. \$13

Albacore Tuna

Lemon caper mayo, thinly sliced red onion & leaf lettuce on multigrain bread. \$12.50

Caprese Sandwich

Tomato, fresh basil leaves & provolone with balsamic vinaigrette on French baguette. \$12

Salads

Served with French baguette & butter.
Add Marinated Chicken +\$5
Add Grilled Flank Steak +\$7
Add Roasted Herbed Salmon +\$7

Asian Chicken

Marinated chicken breast, red pepper, cilantro cabbage slaw, mixed greens, crispy wontons, sesame ginger vinaigrette.
Small \$13 / Large \$18
Gluten free without wontons

Wild Pear *GF*

Mixed greens, romaine, sliced pear, candied pecans, blue cheese crumbles, roasted pear vinaigrette.
Small \$11 / Large \$17

Chicken Hazelnut *GF*

Chopped roasted chicken breast, hazelnuts, raisins, red onion, celery, & creamy dill dressing all mixed together, on a light bed of mixed greens with sliced pear & baguette. \$17

Kale Caesar *GF*

Tuscan kale, crispy chickpeas, lemon garlic Caesar dressing, shaved Parmesan.
Small \$11 / Large \$17

Classic Caesar

Lemon garlic Caesar dressing, romaine, herbed croutons, Parmesan.
Small \$9 / Large \$15
Gluten free without croutons

Mixed Green Salad

Organic mixed greens, carrot, tomato, cucumber, herbed croutons.
Choice of dressing:
Ranch, Creamy Cucumber Dill, Blue Cheese, Balsamic Vinaigrette, Pear Vinaigrette, Sesame-Ginger Vinaigrette
Small \$9 / Large \$15
Gluten free without croutons

3 P's Pasta

Our most requested pasta salad!
Creamy pesto, peas, Parmesan, Radiatore pasta.
Small \$9/ Large \$15

Children's Menu

For guests 12 & under only
No substitutions

Hamburger

6 oz. beef patty, mayo, pub bun.
Served with russet fries. \$11 |
Add cheese +\$1
Sub *gluten free* bun +\$2

Turkey Sandwich

Served on multi-grain bread with lettuce & mayonnaise, side of Kettle chips. \$7.50
Add cheese +\$1

Pepperoni Pizza

A blend of Mozzarella and Parmesan cheese, pepperoni on a tomato sauce base. \$7.50

Cheese Pizza

A blend of Mozzarella and Parmesan cheese atop a tomato sauce base. \$7

Cheese Quesadilla

Cheddar & mozzarella cheeses grilled in a tomato tortilla with a side of Kettle chips. \$7
Add Grilled Chicken +\$3

Hummus Plate *GFV*

Housemade hummus with cucumber & carrots. \$7

Buttered Pasta

Warm pasta tossed with butter \$6.50
Add parmesan +\$.50

Fresh Fruit Cup *GFV*

A mix of fresh fruit including grapes, strawberries, berries, and pears \$5.50

Combinations

Served with French baguette & butter.
Salads include: Mixed Green, Caesar, 3 P's Pasta, & Fresh Fruit.
Upgrade to Chicken-Hazelnut Salad or Wild Pear Salad +\$2
Our French style custardy quiches and soups are made from scratch. Ask your server for the daily selections.
\$16.00

Quiche & Cup of Soup

Quiche & Salad

One Salad & Bowl of Soup

One Salad & Two Cups Soup

Two Salads & One Cup Soup

Beverages

Paradise Iced Tea \$4
Brewed black tea & fruit blend
Strawberry Lemonade \$4.50

Italian Soda:
\$4.50 regular
\$5.00 with cream

Premium Monin Syrups:
Blackberry, Caramel, Hazelnut, Lime, Peach, Pomegranate, Raspberry, Strawberry & Vanilla.

Sugar-Free: Raspberry, Caramel, Hazelnut & Vanilla.

Coke, Diet Coke, Sprite & Regular Lemonade \$3.75

Bottled Drinks:

Bottled Water \$2
Bubbly Sparkling Water \$3
Hint Infused Water \$3
San Pellegrino Sparkling Water \$3
San Pellegrino Sparkling Fruit: \$3.50
Orange, Blood Orange, Lemon or Grapefruit
IZZE Sparkling Juice Flavors: \$3.50
Apple, Grapefruit, Clementine, or Blackberry
Martinelli's Apple Juice \$3.50
Cock 'n Bull Ginger Beer \$3.50

Coffee & Tea

Illy Coffee, Italian Dark-Roast
House coffee \$3.75
Vietnamese Iced Coffee \$5
Two shots of espresso with sweetened condensed milk over ice
Espresso: Single \$4 | Double \$7
Cappucino: Single \$5 | Double \$8
Latte: Single \$5 | Double \$8
Mocha: Single \$5.50 | Double \$8.50
*Sub half & half, almond milk or oat milk +\$0.75
Chai \$5 | Dirty Chai \$7
Nitro Infused Cold Brew \$5
Hot Chocolate \$4
Tea Forte: \$4
White Tea:
White Ginger Pear Tea
Black Tea:
Earl Grey, English Breakfast, Decaf English Breakfast, Black Currant, Bombay Chai, Darjeeling
Green Tea:
Jasmine, China Gunpowder
Herbal Caffeine-Free Tea:
Citrus Mint, Ginger Lemongrass, Chamomile Citron, Blueberry Merlot