



SAVOURY

Entrees – March 4th through 10th

Provencal Beef Stew | Rosemary | Potato Tian \$14 GF
Spinach Manicotti | Spaghetti Squash | Kale | Parmesan Cream \$12
Tandoori Salmon | Lentil Pilaf | Minty Raita \$14.50 GF

Entrees – March 11th through 17th

Stuffed Chicken | Bacon, Feta and Apricot | Side \$14 GF
Cod | Cannellini Beans | Tomato Basil Sauce \$14.50 GF DF
Italian Meatloaf | Olive Oil Smashed Potatoes \$12

Entrees – March 18th through 24th

Sweet Chili Chicken | Thai Chimichurri | Jasmine Rice \$14 GF DF
Cardamom spiced Lamb Ragu | Pasta | Black Pepper Ricotta \$14
Salmon Croquettes | Red Pepper Aioli | Side \$14

Entrees – March 25th through 31st

Trout | Fingerling Potato & Artichoke Hash | Herb Sauce \$14.50 GF DF
Pork Tenderloin | Ancho Mushroom Sauce | Side \$14 GF
Lemon Cumin Chicken Meatballs | Avocado Goddess Dressing | Side \$14

Sides, Salads and Locally Supplied Specials \$4.25

Choose from our daily selection

SWEET

Squares Brownie, Lemon, Date, Seasonal Selections

Cookies Ginger, Chocolate Chip, Oatmeal
Cranberry White Chocolate

Minis Tarts, Macaroons, Shortbread

Cakes Black Forest, Caramel Macchiato

Tarts and Pies Choose from our daily selection

Lunch to Go:

Assorted Sandwiches and Wraps
Seasonal Salads, Protein Salads and Soups
Francesco's Coffee

Entertaining and Gifts

Grain crisps, Cheese Bites, Decorated Shortbread,
Jams and Chutneys, Candied Nuts, Savory Dips

Always Available

Sandwiches, Soups, Quiches, Savory Pies, Frozen Foods, Vinaigrettes,
Savory Dips, Whole Roasted Chickens, Cookies, Squares, Granola,
Muffins, Cheese Scones, Fruit Scones

Artisan Products

Seed to Sausage Charcuterie, Pascale's Ice Cream,
Ishina Indian Cuisine,
Pasta Tavola, Alska Maple Syrup,
Nat's Bread, Bread n' Roses Bread,
Humming Bird Chocolate, Fraktals Chocolate