

**Fall 2022 Garde Manger Lunch Menu**

**Soup Du Jour *$4***

**Charcuterie & Cheese** [\*GF]  ***$12***

Pickled Vegetables | Fruit Chutney

**Fiorello Salad** [GF, \*V] ***$6***

Cucumbers | Parmesan Tuile | Seasonal Greens | Shaved Onions | Maple Vinaigrette

**Shaved Carrots** [GF, \*V] ***$6***

Arugula | Basil | Garlic | Parmigiano Reggiano | Parsley | Walnuts | Soy Honey Vinaigrette

**Warm Quinoa Salad** [\*V] ***$7***

Bell Peppers | Onion | Olive Oil | Tomatoes | Zucchini | Rosemary

**Stuffed Apples** [GF] ***$9***

Bacon | Brown Butter | Italian Sausage | Onion | Sage | Walnuts

**Mushroom Tartlet *$12***

Local Mushrooms | Crème Fraîche | Arugula | Olive Oil | Onion | Parmesan | Thyme

**Shrimp Ceviche** [GF] ***$12***

Avocado | Cucumber | Lemon | Onion | Tomatoes | Tortilla Chips | House Smoked Flaked Sea Salt

**Kilcoyne Farm 6-oz. Burger** [\*GF] ***$14***

Roll Du Jour | Greens | Rosemary Mayo | Mozzarella | Onion Confit | Pickle | Frites

**Turkey Club** [\*GF] ***$12***

Bacon | Greens | Tomato | Shaved Onion | House Mayo | Pickle | Wheat or Sourdough | Kettle Chips

**Bánh Mì *$14***

Baguette | Carrots | Lemongrass | Pork | Radish | Sesame Oil | Soy Sauce | Spicy Mayo

(Tofu may be substituted as a vegetarian option)

**Sides:** House frites, ***$4*** [GF, \*V] | Garden salad, ***$4*** [GF, \*V]

**Please alert your server of any dietary restrictions or allergies before ordering.**

**[GF = gluten free] [\*GF = can be gluten free] [V = vegetarian] [\*V = can be vegan]**