



# LUNCH MENU

## APPETIZERS

### BLUE LEDGE FARM GOAT CHEESE CAKES SALAD 9

Warm goat cheese cakes with mesclun greens & rosemary balsamic reduction

### 👉 MOULES MARINIÈRES 9

Steamed mussels with white wine, tomatoes, shallots, garlic, parsley & garlic toast

### FRIED CALAMARI WITH MESCLUN GREENS AND FRESH LEMON 10

Choice of marinara sauce or lemon pepper aioli

## SOUPS AND SALADS

SOUP OF THE DAY CUP 4 BOWL 5

CLAM CHOWDER CUP 4 BOWL 5

### 👉 SALADE NIÇOISE 13

Sautéed scallops or shrimp with slow roasted plum tomatoes, black olives, hard-boiled egg on golden brown potatoes, lemon herb vinaigrette

### 👉 THIN TOMATO PIE WITH BLUE LEDGE GOAT CHEESE AND BASIL PESTO 10

Vine ripened tomatoes, caramelized onions and mesclun greens with a drizzle of Balsamic reduction

CLASSIC CAESAR SALAD - SIDE SALAD 5 LUNCH SALAD 8

Hearth baked focaccia croutons, grated Asiago cheese, anchovies upon request

GREEK SALAD - SIDE SALAD 6 LUNCH SALAD 9

Feta cheese, kalamata olives, tomato, cucumber, red onions, toasted pita & lemon vinaigrette

SEASONAL MESCLUN GREENS - SIDE SALAD 4 LUNCH SALAD 7

Balsamic, gorgonzola or lemon-herb vinaigrette

Above salads can be served with grilled chicken breast for \$3.95, shrimp Provencale or scallops for \$6.50



It is impractical to list all of the ingredients in each dish; please inform your server of ANY food allergies or special dietary needs. The consumption of raw or under cooked foods poses a potential health risk. Please allow our chef to prepare your food to the proper internal temperature as recommended by the department of health.

# SANDWICHES

## GRILLED TURKEY BLT ON BAGUETTE 10

Panini sandwich w/ oven roasted turkey, cranberry aioli, apple, Cheddar cheese, smoked bacon & French fries

## THE CAFÉ PROVENCE VERMONT GRASS-FED BEEF BURGER 10

On homemade onion bun with petite salad & French fries. Cheese choices: Swiss, gorgonzola or VT cheddar. Add sautéed mushrooms, bacon or caramelized onions: .85 ea

## BBQ PULLED PORK SANDWICH WITH TOBACCO ONIONS 10

On a homemade roll, with French fries

## HALF PANINI OF THE DAY 8

Served with a cup of soup and petite salad

## PANINI OF THE DAY 9

Served with French fries & petite salad

## GRILLED VEGGIE WRAP WITH PEAR AND BLUE LEDGE FARM CHÈVRE 10

Baby spinach, caramelized onions, roasted tomato & garlic aioli

# MAIN DISHES

## GRILLED SALMON OVER LOBSTER POLENTA 12

Lemon butter sauce

## CAFÉ PROVENCE SEAFOOD STEW 13

A smaller version of the Dinner stew, with assorted seafood & fish on saffron risotto, lobster & tarragon broth, garlic toast

## OTTER CREEK BEER BATTER FISH AND CHIPS 11

Malted vinegar, tartar sauce & Jicama slaw

## CHICKEN NIÇOISE OVER GARLIC MASHED POTATOES 10

Crushed tomatoes, marinated black olives, garlic & baby spinach

## HOUSEMADE RICOTTA CAVATELLI WITH TRUFFLED BEURRE BLANC 11

Sautéed shallots, Asiago cheese, spinach & garlic.

Add grilled chicken 3.95, scallops or sautéed shrimp Provencale 6.50

## QUICHE LORRAINE OR VEGETABLE QUICHE OF THE DAY 9

Choice of soup or petite salad

## OMELET OF THE DAY 9

Served with petite salad & toasted brioche

Most dishes can be made gluten free; ask your server for details

 Signature items