



# LUNCH MENU

11:30 AM - 3 PM

## SOUPS & SALADS

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### Classic French Onion

With aged Swiss cheese **6**

### Soup Du Jour

Chef's daily creation **Market Price**

### VINE Salad

Signature salad featuring roasted golden and red baby beets, oven-roasted Brussels sprouts, pickled red onions, pistachios and goat cheese tossed with Bibb and red leaf lettuce finished with housemade cornbread croutons and a red wine vinaigrette dressing **13.5**

### Grilled Chicken Caesar

Grilled organic chicken atop crispy romaine, tossed in our traditional Caesar dressing with fresh housemade croutons, finished with shredded Parmesan cheese (anchovies upon request) **15**

### Salmon Salad

Seared Atlantic Salmon atop a bed of roasted red and golden beets, arugula, and pistachios, tossed in lemon vinaigrette, served with a goat cheese fritter **17**

### Steak Salad

Seared Skirt Steak served atop a mixture of baby spinach, arugula, roasted red peppers, grilled onions, sautéed mushrooms, and blue cheese crumbles, tossed in Balsamic vinaigrette **19**

### Pear Salad

Baby spinach tossed with candied pecans, Roth Moody Blue cheese crumbles, and lemon vinaigrette, with sliced red wine poached pears, and topped with a grilled shrimp skewer **17**

### Brussels Sprouts Salad

Shaved Brussels sprouts combined with toasted sliced almonds, Medjool dates, and raspberry vinaigrette **10**

## SANDWICHES

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### Wagyu Burger

8oz chargrilled Wagyu burger, topped with melted chèvre cheese and bacon jam served on top of a bed of arugula, on a brioche bun **14**

### Roasted Vegetable Wrap

Carrots, onions, celery, zucchini, and yellow squash roasted with Cajun seasoning wrapped in a griddled flour tortilla spread with roasted red pepper feta **10**

### Spring Chicken Sandwich

Oven-roasted organic chicken breast, topped with melted brie, pecan apple compote and spring mix on a brioche bun **12**

### Mahi Mahi Tacos

Three corn tortillas filled with grilled Mahi Mahi and lime marinated Napa cabbage slaw, topped with avocado, tomatillo salsa, diced tomatoes, red onions and fresh cilantro **17**

### Prime Rib Sandwich

Warm, shaved roasted prime rib of beef, topped with melted cheddar cheese, served on a brioche bun, topped with creamy horseradish and arugula **14**

### The Cuban

Sliced prosciutto and roasted pork layered on french bread with yellow mustard, house made pickles, Swiss cheese, and toasted until golden brown **13**

## FLATBREADS

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### Pesto Mozzarella

Basil pesto, fresh mozzarella and grape tomatoes **12**

### Roasted Duck

Roasted garlic cream sauce, roasted duck, chèvre, arugula and pine nuts, finished with port wine reduction **14**

### Wild Mushroom

Roasted garlic cream sauce, shitake, crimini and oyster mushrooms, tallegio cheese, drizzled with truffle oil **14**

### Siciliano

Roasted tomato sauce, hot Soppressata and Fontina cheese **14**

### The Steakhouse

Roasted garlic cream sauce topped with New York Strip steak, caramelized onions and asparagus, finished with Moody Bleu cheese **14**

### Balsamic Chicken

Roasted chicken breast, chèvre cheese, sliced strawberries, toasted almonds with a balsamic glaze **13**

*Add a Bistro Salad with any flatbread **3.5***

## DESSERTS

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### Palazzolo Pistachio Gelato

Small 4oz **3** Large 6oz **5**

### Palazzolo Lemon Sorbet

Small 4oz **3** Large 6oz **5**

### Fruit Tart

House-made vanilla tartlet filled with pastry crème, topped with fresh fruit and apricot glaze **6**

### Beignet

Classic New Orleans creation, dusted with powdered sugar, served with chocolate for dipping **7**

Tastefully Prepared by **Executive Chef Lisa Ackerson**

*Ask your server about menu items that may be served raw or under cooked. Consuming raw or under cooked meat or fish may increase your risk of foodborne illness.*