

# LUNCH

SUMMER 2010

## PRIX FIXE

3 Courses for \$26\*

### Appetizer:

Garden Greens Salad  
add goat cheese & sourdough crouton  
(\$2 supp.)

or  
Soup of the Day

or  
Daily Appetizer Special

### Entrée:

Meat of the Day  
or

Fish of the Day  
or

Vegetarian Plate of the Day

### Dessert:

Ginger Almond Tart  
or

Sorbet Trio

\* Includes a glass of house wine

## FIRST COURSE

Garden Greens Salad ..... 7.5  
add goat cheese & sourdough crouton (\$2 supp.)

Watermelon Feta Cheese Salad ..... 8  
mint, olive oil, crushed black pepper, sea salt

Soup of the Day ..... 6.5

Salmon Gravlax ..... 9  
dill mayonnaise, radishes

Caesar Salad ..... 9  
soft-boiled egg, parmesan cheese, anchovies, crouton

Steak Tartare ..... 8  
potato gaufrettes

## SECOND COURSE

Daily omelette\* ..... 12

Guy's Lobster Roll ..... 19  
fried green tomatoes

Moules Frites ..... 12  
mussels & french fries, lemon balm aioli

Fish & Chips ..... 16  
spicy house-made potato chips, fries, tartar sauce

Charcuterie Sandwich ..... 12  
house-cured ham, sopressata & cheese  
on a baguette with french fries

Salade Niçoise ..... 14  
tuna, Provençal vegetable salad, soft-boiled egg, olives

Steak Frites\*\* ..... 26  
shell steak, french fries & spinach

Warm Chicken Salad ..... 15  
garden greens, chicken breast, shiitake mushrooms,  
ginger & sesame-soy vinaigrette

Tavern Burger\*\* ..... 14  
8oz sirloin with Tumbleweed cheddar  
bacon-onion marmalade & french fries

## CHEESES

with Chestnut Honey & Raisin Walnut Toast

Chef's Selection of Three Artisan Cheeses

15

