



# WEEKLY SPECIALS

January 14th - January 20th

## BREAKFAST ALL DAY

### **BREAKFAST PANINI 12**

two free-range eggs any style,  
choice of bread, choice of cheese, choice of  
bacon or ham

**served with fruit or house salad**

### **BREAKFAST PLATE 12**

two free range eggs any style,  
choice of bacon or ham, choice of toast

**served with fruit or house salad**

## QUICHES

### **VEGGIE QUICHE 8**

portabella mushroom, caramelized onion,  
swiss

### **MEAT QUICHE 8**

bacon, tomato, goat cheese, chive

## SMALL BITES

### **WHITE BEAN HUMMUS PLATE 13**

house made white bean hummus,  
assorted sliced veggies, grilled pita

## SOUP

### **ROASTED TOMATO SOUP 8**

fresh cracked pepper, parmesan cheese,  
house croutons, basil pesto

### **HEARTY WHITE BEAN AND ESCAROLE 8.5**

roasted chicken, parmesan cheese, chive

## SIPS

### **GOLDEN CAROLUS \$7**

100% Natural Pale Malt. Neat Clean Finish

## LUNCH

### **ALAINA'S OVEN ROASTED HAM & BRIE PANINI 18**

Patuxent farms smoked ham, French whole grain Dijon mustard, truffled clover honey, baby arugula,  
Roma tomato, char grilled red onion

**choice of bread, side & pickle**

### **CHICAGO STYLE ITALIAN BEEF MELT 19**

thinly sliced top round, swiss and provolone cheese, house made Gardiner relish, roasted garlic aioli,  
artisan hoagie roll, beef au jus

**choice of side & pickle**

### **BLACKENED MAHI-MAHI AND SHAVED CAULIFLOWER SALAD 20**

shaved purple and orange cauliflower, pickled golden raisins, candied pecans, kalamata olive, asiago  
cheese, baby arugula, honey-lemon-thyme vinaigrette

Consumer Advisory: \*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase  
your risk of foodborne illness, especially if you have certain medical conditions.

Alert your server if you have special dietary requirements.