

The Lunchroom

SPACE
519

Shareable

- MISS LUCIE'S PIMENTO SPREAD 16.95
Roasted Garlic, Toasted Pecans, Pimentos, Sharp Cheddar,
Served with Toast Points, Celery
- FARM TABLE BURRATA 20.95
Seasonal Fruit, Sea Salt, Balsamic Reduction, Extra Virgin Olive Oil,
Local Honey, Seasonal Herb, Served with Ciabatta
- ZEN QUESO ^{GF} 16.95
Chihuahua Cheese, Hatch Green Chiles, Vegan Chorizo, Pico de Gallo,
Warmed Corn Chips **MEDIUM SPICY**
- IT'S GREEK TO ME FLATBREAD 16.95
Whipped Feta, Kalamata Tapenade, Roasted Pistachios, Local Honey,
Whole Grain Flatbread

Greens

- CALIFORNIA KALE SALAD 20.95
Kale, Pecorino, Golden Raisins, Panko Bread Crumbs, Pine Nuts,
Lemon Goddess Dressing
- GREEN AND WHITE SALAD ^{GF} 20.95
Shredded Brussels Sprouts, Shaved Cauliflower, Apple, Hearts of Palm,
Parmesan Reggiano, Green Pumpkin Seeds, Zesty Citrus Vinaigrette
- FARMER'S GARDEN 20.95
Baby Romaine, Spring Zucchini, Roasted Corn, Cherry Tomatoes,
Avocado, Fresh Mozzarella, Sunflower Seeds, Herbed Croutons,
Cilantro Ranch Dressing
- SHANGHAI COWBOY SALAD ^V 20.95
Chopped Romaine, Cumin Baked Tofu, Black Rice, Roasted Corn,
Green Onions, Black Beans, Mandarin Oranges, Fried Wontons,
Sesame Seeds, Sliced Almonds, Soy Sesame Vinaigrette
- CÔTE D'OR NIÇOISE SALAD ^{GF} 20.95
Flaked Italian Line-Caught Tuna, Avocado, Hard Cooked Organic Egg,
Green Beans, French Radish, Fingerling Potato, Garbanzo Beans,
Kalamata, Caper Vinaigrette
- SANTA FE RANCH SALAD ^{GF} 20.95
Shredded Romaine, Roasted Corn, Black Beans, Avocado,
Grape Tomatoes, Green Onion, Jicama, Sharp Cheddar, Tortilla Crumble,
Cilantro Ranch, Drizzle House-made BBQ Sauce

ADD

- Cumin Baked Tofu or Pulled Free Range Chicken Breast 4.95

^{GF} | Gluten Free (gluten free bread available)
^V | Vegan (additional vegan accommodations available)

Soup

- VEGAN SEASONAL SOUP ^{V|GF} 8.95
Seasonal Asparagus with Coconut Milk
- NEW MEXICO STYLE TORTILLA SOUP ^{GF} 8.95 | 16.95
Hatch Red Chile Broth, Pulled Free Range Chicken, Hominy,
Crumbled Tostada, Avocado Salsa, Queso Fresco **SPICY**

On Bread

- AVOCADO TOAST CLUB 20.95
Pulled Free Range Chicken Breast, Heirloom Tomato,
Heritage Bacon, Avocado, Mayo, Crusty Country Bread
Served with Watermelon, Feta, Basil Salad
- THE GOLD COAST TUNA MELT 19.95
American Line-Caught Tuna Whipped with Mayo, Celery and Onion,
Melted Aged Farmhouse Cheddar, Kalamata Olive Garnish, on Croissant
Served with Corner Deli Potato Salad

Warm

- BAJA BEACH TACOS* ^{GF} 24.95
Seared Mahi Mahi, Roasted Pineapple, Fresh Cabbage,
Hatch Hot Green Chile Salsa, Cotija
Served with Black Bean, Corn, and Queso Fresco Salad
- BANGKOK BOWL* ^{GF} 20.95
Pulled Free Range Chicken Breast, Fried Shallots, Soft Poached
Farm Egg, Jalapeño, Thai Chili Peanut Sauce, Toasted Peanuts, Mint,
Cilantro, Jasmine Rice **SPICY**
- CAROLINA BBQ CHICKEN FLATBREAD 18.95
Whole Wheat Flatbread, Pulled Amish Chicken Breast,
House-made BBQ Sauce, Red Onion, Mozzarella, Smoked Gouda,
Topped with Fresh Cilantro

Beverages

- ICED TEA | ARNOLD PALMER 5|6
PREMIUM LEMONADE OR ORANGE JUICE | 6
MEXICAN COKE | DIET COKE 5|4
DR. BROWNS BLACK CHERRY SODA | DIET | 4
MEXICAN FANTA ORANGE | 5
SPINDRIFT NATURALLY FLAVORED SPARKLING WATER | 4
TOPO CHICO SPARKLING WATER | 5
HOT WATER WITH LEMON | 3
ACQUA PANNA STILL WATER SML | LRG 4|10
PRESSED JUICERY COLD PRESSED JUICE | 10

FULL COFFEE BAR MENU AVAILABLE

PLEASE ALERT YOUR SERVER OF ANY ALLERGIES
20% GRATUITY WILL BE ADDED TO PARTIES OF 5 OR MORE
\$5 ADDED FOR SHARED ENTREES

GF | Gluten Free (gluten free bread available)
V | Vegan (additional vegan accommodations available)

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