

# The Lunchroom

SPACE  
519

## Shareable

### MISS LUCIE'S PIMENTO SPREAD

Roasted Garlic, Toasted Pecans, Pimentos, Sharp Cheddar,  
Toast Points, Celery

16.95

### FARM TABLE BURRATA

Seasonal Fruit, Sea Salt, Balsamic Reduction, Extra Virgin Olive Oil,  
Local Honey, Seasonal Herb, Ciabatta

20.95

### ZEN QUESO <sup>GF</sup>

Chihuahua, Hatch Green Chiles, Vegan Chorizo, Pico de Gallo,  
Warmed Corn Chips **MEDIUM SPICY**

16.95

### IT'S GREEK TO ME FLATBREAD

Whipped Feta, Kalamata Tapenade, Roasted Pistachios, Local Honey,  
Whole Grain Flatbread

16.95

## Greens

### CALIFORNIA KALE SALAD

Kale, Pecorino, Golden Raisins, Panko Bread Crumbs, Pine Nuts,  
Lemon Goddess Dressing

20.95

### GREEN AND WHITE SALAD <sup>GF</sup>

Shredded Brussels Sprouts, Shaved Cauliflower, Apple, Hearts of Palm,  
Parmesan Reggiano, Green Pumpkin Seeds, Zesty Citrus Vinaigrette

20.95

### HARVEST GARDEN SALAD <sup>GF</sup>

Baby Green and Red Romaine, Seasonal Beets, Shaved Radish,  
Avocado, Kalamata Olives, Goat Cheese, Sunflower Seeds,  
Corn Bread Croutons, House-made Ranch Dressing

20.95

### SHANGHAI COWBOY SALAD <sup>V</sup>

Chopped Romaine, Cumin Baked Tofu, Black Rice, Roasted Corn,  
Green Onions, Black Beans, Mandarin Oranges, Fried Wontons,  
Sesame Seeds, Sliced Almonds, Soy Sesame Vinaigrette

20.95

### CÔTE D'OR NIÇOISE SALAD <sup>GF</sup>

Flaked Italian Line-Caught Tuna, Avocado, Hard Cooked Egg,  
Green Beans, French Radish, Fingerling Potato, Garbanzo Beans,  
Kalamata, Caper Vinaigrette

20.95

### SANTA FE RANCH SALAD <sup>GF</sup>

Shredded Romaine, Roasted Corn, Black Beans, Avocado,  
Grape Tomatoes, Green Onion, Jicama, Sharp Cheddar, Tortilla Crumble,  
Cilantro Ranch, Drizzle House-made BBQ Sauce

20.95

### ADD

Cumin Baked Tofu or Pulled Free Range Chicken Breast

4.95

Chicken Breast Milanese Style

6.95

<sup>GF</sup> | Gluten Free (gluten free bread available)

<sup>V</sup> | Vegan (additional vegan accommodations available)

## Soup

- VEGAN SEASONAL SOUP <sup>VIGF</sup> 8.95  
Seasonal Cauliflower with Coconut Milk
- NEW MEXICO STYLE TORTILLA SOUP <sup>GF</sup> 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 4Ps Pasta 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

- BANGKOK BOWL\* 20.95  
Pulled Free Range Chicken Breast, Fried Shallots, Soft Poached  
Farm Egg, Jalapeño, Thai Chili Peanut Sauce, Toasted Peanuts,  
Cilantro, Jasmine Rice **SPICY**
- BAJA BEACH TACOS\* <sup>GF</sup> 24.95  
Seared Mahi Mahi, Roasted Pineapple, Fresh Cabbage,  
Hatch Hot Green Chile Salsa  
Served with Black Bean, Corn, and Queso Fresco Salad
- 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.