

# SEASONAL MENU

## STARTER

### Herb Caper Deviled Eggs

6 deviled eggs served on a bed of field greens with a side of balsamic vinaigrette dressing, garnished with paprika. **10**

## SOUP & SALAD

### Spring Berry Salad

Strawberries, blueberries, fire roasted walnuts, red onions, and feta cheese served on a bed of field greens served with balsamic vinaigrette dressing. **15**

Add Chicken **5** Add Shrimp **7** Add Salmon **9**

### Homemade Split Pea

**5.5 cup / 7 bowl**

## ENTRÉE

### Goat Cheese Chicken Alfredo

A goat cheese parmesan cream sauce served over fettuccine with seasoned grilled chicken and garnished with fresh basil. **18**

### Brontë Boy

All beef patty, cheddar cheese, lettuce, red onion, sliced Izzy's pickles, on a toasted ciabatta bun with house made tartar sauce served with fries. **15.5**

### Chicken Caesar Wrap

Leaf lettuce, parmesan cheese, Monterrey seasoned grilled chicken tossed in Caesar dressing and wrapped in a whole wheat tortilla served with sweet potato fries. **16**

## DRINK

London Fog Latte **5**

## DESSERTS

Almond cake with a pistachio cream filling **7**

Fruit Cobbler Blossom **7.5**