

LUNCH MENU

Hours: 11 am - 3 pm



SOUP

CHICKEN TORTILLA

Pureed Vegetables, Charred Corn Salsa, Crispy Corn Tortillas, Anejo Cheese, Cilantro Oil

5.25



SALADS

BLACKENED AHI TUNA & KALE

Quinoa, Avocado, Toasted Almonds, Corn Salsa, Grape Tomatoes, Sesame Seeds, Crispy Won Tons, Sesame-Soy Mustard Vinaigrette

13.95

CHOPPED BLT

Applewood Bacon, Chopped Market Greens, Plum Tomatoes, Red Onions, Crumbled Blue Cheese, Avocado, House-Made Blue Cheese Dressing +Chicken 11.95

9.95

CLASSIC CAESAR

Whole Leaf Baby Romaine Hearts, Grana Padano, Parmesan Garlic Croutons +Chicken 13.50 +Shrimp 14.25

9.95

TUSCAN PANZANELLA

Vine Ripe Tomatoes, English Cucumbers, Sweet Onions, Rustic Croutons, Fresh Mozzarella, Basil, Arugula, Watercress +Chicken 13.25 +Shrimp 13.95

9.25

BUTTER LETTUCE SALAD

Blackened Shrimp, Avocado, Point Reyes Blue Cheese, Applewood Bacon, Champagne Vinaigrette

13.95

SMOOTHIES

ALL NATURAL FRUIT



For our perfectly blended smoothies, we are partnering with our local farmers and have the freshest fruits and greens.

STRAWBERRY BANANA CHIA

Orange Juice, Strawberries, Bananas, Greek Yogurt

5.95

GREEN GOODNESS

Banana, Mango, Kale, Dates, Almond Milk, Cinnamon

5.95

MANGO MADNESS

Orange Juice, Mango, Bananas, Greek Yogurt

5.95

PEANUT BUTTER BANANA

Soy milk, Peanut Butter, Banana, Greek Yogurt

5.95



NEW SCHOOL OF COOKING

EAT GREEN, LIVE GREEN

Our growing commitment, we serve you salads with a mix of local greens.

CLASSROOM TO KITCHEN

Our students at New School of Cooking participate in the meal preparations at our restaurant to practice their knowledge and gain real life experiences.

ENTREES

NEW SCHOOL BACON BURGER	13.95
Brisket Chuck Beef Patty, Sharp White Cheddar, Tomato, Lettuce, Avocado, BBQ Ketchup, Garlic Aioli w/ Sea Salt Fries	
IMPOSSIBLE BURGER	14.95
Mediterranean Flavored Plant-based Patty, Cucumber, Alfalfa Sprouts, Grilled Red Bell Pepper, Grilled Zucchini, Tomatoes, Hummus, Basil Pesto, Balsamic Reduction	
ROSEMARY GARLIC CHICKEN SANDWICH	11.95
Alfalfa Sprouts, Vine-Ripe Tomatoes, Mango Chutney Dressing on Whole Wheat, Fresh Hot Chips	
PRIME RIB FRENCH DIP	15.95
Gruyere, Horseradish Aioli, Kentucky Bourbon Au Jus, Crispy Onions, Choice of Fries or Hot Chips	
EGG PASTA WITH SHRIMP AND BACON	15.95
Fresh garlic, cherry tomatoes, applewood bacon, shrimp, fresh herbs, Romano cheese & Meyer lemon oil	
BLACKENED FISH TACOS	12.95
Tomato Relish, Ancho Chile Aioli, Lime Sour Cream, Cajun Slaw	
OMELET OF THE DAY	11.95
Always Fresh Always Different, with Fresh Fruit	
GRILLED STEAK FLATBREAD	13.95
Applewood Bacon, Garlic Aioli, Roasted Red Peppers, Gruyere Cheese, Crispy Onions	
SAKE SALMON	15.95
Ginger Papaya Relish, Saffron Coconut Basmati Rice, Stir Fried Vegetables	
CRISPY SPICY CHICKEN SANDWICH	13.95
Crispy Brined Chicken Breast with Iceberg Lettuce, Beefsteak Tomatoes, Pickled Jalapeños, Applewood Peppered Bacon & Spicy Mayo on a Toasted Bun	

BEVERAGES

EVIAN	2.50
PERRIER	2.00
PELLEGRINO	2.00
DRIP COFFEE	2.25
TEA	3.00
LEMONADE	2.95
ICED TEA	2.50
COKE, DIET COKE, SPRITE, GINGER ALE	2.00
RED BULL	2.00