

LUNCH

Vegetarian Soup of the Day	cup	\$1.95
	bowl	\$3.95
Side Salad of Baby Greens with our House Vinaigrette.		\$2.50

Salad of Mixed Greens with Cornmeal Crusted Goat Cheese, Toasted Pinenuts, Sun Dried Tomatoes, and Ancho Chili Vinaigrette.		\$8.25
Grilled Quail Cobb Salad—Fresh Greens, Applewood Bacon, Avocado, Tomato, Blue Cheese and Hard Boiled Egg with a Honey-Dijon Vinaigrette.		\$9.95
Fish of the Day — please ask your server about today's selection.		\$11.95
Spaghetti with Basil Pesto, Carolina Shrimp, Cherry Tomatoes and Kalamata Olive Goat Cheese.		\$9.95
Vegetarian "Blue Plate Special"		\$8.95
Jasmine Rice Stirfry of Chicken, Shrimp, Summer Squash and Black Beans in a Roasted Red Pepper and Lemongrass Sauce — topped with Avocado and Cilantro.		\$9.50
Smoked Pork Tenderloin with a Lemon-Chive Butter, Roasted Garlic Whipped Potatoes and Sautéed Baby Spinach.		\$11.25
Pan Roasted Jumbo Lump Crabcake with a Lemon-Basil Aioli over Jasmine Rice with a Sauté of Fresh Corn, Tomato and Basil.		\$12.50
Pita Sandwich of Curried Chicken Salad with Red Peppers and Currants— Served with Chef's Side of the Day.		\$10.25

Desserts

Chocolate Truffle Cake with Vanilla Ice Cream.	\$5.95
Jasmine Crème Brûlée.	\$5.95
Ginger Cheesecake with a Macadamia Nut Crust.	\$5.95
Trio of Sorbets in a Brandysnap Cup.	\$5.95
Hot Apple Strudel with Vanilla Ice Cream.	\$5.95
Sampler of Four Gearhart's Fine Handmade Chocolates.	\$5.95

For parties of seven or more, an 18% gratuity will be added

Chef de Cuisine: Jeanette Peabody