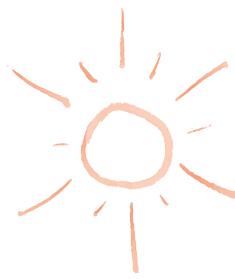


# LUNCH



Ms. Piper's philosophy for lunch hours is to provide her guests with a menu that compliments the life outdoors. She carefully crafts an ever changing menu that consists of a selection of salads inspired by seasonality, which can be mixed and served with a main, or whatever tickles your fancy.

## MAINS

with a selection of  
one salad \$22  
two salads \$24  
three salads \$26

**SPINACINE DI POLLO** | Fresh Pomodoro Sauce

**GRILLED PORK CHOPS** | Maple & Apple Cider Glaze

**PAN SEARED SEABASS** | Meunière Sauce & Artichokes

**PERSIAN BEEF** | Ghormeh Sabzi Sauce

**GRILLED TRUMPET MUSHROOM** | Carrot Crema + Kosho Pangrattato + Pickle Cabbage

## SALADS

selection of  
one salad \$16  
two salads \$17  
three salads \$18

**THAI NOODLE SALAD** | Basil + Mint + Peanuts + Pickle Jalapeno + Red Onion + Red Bell Pepper + Coconut & Lime Dressing

**MIXED GREENS & PEAS** | Dill + Scallion + Snow Peas + Almonds + Mint + Green Peas + Spiced Yogurt Dressing

**POTATO SALAD** | Red Bell Pepper + Scallion + Bacon + Dill + Parsley + Paprika & Mayo Dressing

**PALM HEARTS & ROMAINE** | Kalamata + Red Onion + Cherry Tomato + Cilantro + Banana Peppers + Lemon & Cilantro Dressing

**ARUGULA SALAD** | Roasted Carrots + Kale + Feta + Candied Pecans + Apple + Thyme & Mustard Dressing

**Ms. PIPER'S**  
KITCHEN + GARDEN