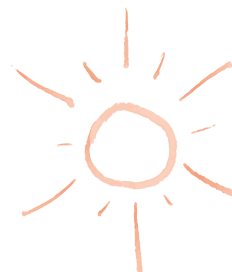


LUNCH



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