

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 \$19
two salads \$21
three salads \$23

GRILLED CHICKEN | Salsa Anticuchera, Pickled Onions, Cancha

PORK MILANESE | Pickle Slaw

PAN SEARED SEABASS | Smoked Bell Pepper Sauce + Almonds

GRILLED HANGER STEAK | Celeriac Puree & Red Wine Sauce

TURKISH BOREK | Potatoes, Mushrooms, Leeks, Mozzarella Cheese

SALADS

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

ORZO PASTA SALAD | Capers + Tomatoes + Cucumber + Sunflower Seeds + Mustard & Mayo Dressing

BEAN SALAD | Avocado, Cherry Tomatoes, Beets, Green Beans, Cilantro, Crispy Cancha
Sour Cream Dill Dressing

QUINOA SALAD | Roasted Potatoes & Red Onion + Feta Cheese + Pumpkin Seeds + Green Peas +
Dill + Lemon & Maple Dressing

ROASTED CORN SALAD | Romaine lettuce + Red onion + Red bell pepper + Cilantro & Lime Dressing

CARROT SALAD | Scallion + Basil + Parsley + Orange + Pecan + Parmesan Cheese + Red Wine Vinaigrette

Ms. PIPER'S

KITCHEN + GARDEN