

— LUNCH —

Soups + Salads

SOUP OF THE DAY	7	FRENCH ONION SOUP	7
<i>Ask your server for today's offering</i>			
FEDORA CHOPPED	8 full 6 half	CAESAR SALAD	7 full 5 half
<i>Chopped Iceberg + Romaine + Bacon + Blue Cheese + Cranberries + Fried Onions + Sweet and Sour Vinaigrette</i>		<i>Romaine + Parmesan + Croutons + Caesar Dressing</i>	
		• Add Grilled Chicken \$5 or Salmon \$6	
GF BEET SALAD	9 full 7 half	GRAIN & SEED KALE SALAD	9 full 7 half
<i>Raw Beets + Red Onion + Pine Nuts + Cilantro + Mint + Pomegranate Dressing + Caramelized Goat Cheese</i>		<i>5 Grain Blend + Kale + Walnuts + Grapes + Blueberries + Fire Cider/Honey Mustard Dressing</i>	

Sandwiches

• Sandwiches include choice of one side •

CORNERED BEEF REUBEN	13	TURKEY CLUB	12
<i>Slow Cooked Corned Beef + Swiss Cheese + Sauerkraut + Dijon + Russian Dressing + Lucky Cat Rye</i>		<i>Grilled Texas Toast + Roasted Tomato + Avocado + Bacon + Lettuce</i>	
LOCAL BODEGA EGG SANDWICH	10	SMOKED CHICKEN QUESADILLA	12
<i>Butter Toasted Bun + Fried Cobia Egg + Cheese + Spicy Mayo + Spinach</i>		<i>Smoked Chicken + Caramelized Onion + Co-Jack + Spiced Apple Chutney + Sour Cream</i>	
GRILLED CHICKEN SANDWICH	13	FALAFEL TACOS	11
<i>Grilled Chicken Breast + Roasted Red Pepper + Blue Cheese + Arugula</i>		<i>House Made Falafel + Tzatziki + Pickled Onion + Cucumber + Lettuce + Shagbark Chips</i>	
FRIED SHRIMP PO BOY	15	PICK 2 COMBO	12
<i>Crispy Shrimp + Shredded Lettuce + Tomato + Spicy Mayo + Toasted French Roll</i>		<i>Your choice of 2. ½ Sandwich, ½ Salad, or Cup of Soup</i>	
DEVILED CRAB CAKE SANDWICH	16		
<i>Crisp + Creamy + Crab Cake + Buttered Bun + Lettuce + Tomato</i>			

Lunch Specialites

CHINTZ ROOM CHICKEN SALAD	12	THE BURGER *	14	VEGAN GF BUDDAH RICE BOWL	15
<i>A Columbus Original + Pecans + Celery + Fresh Fruit + Raisin Bread</i>		<i>8oz Pat LaFrieda Burger + Mayfield Road Smoked Gouda + Bacon + LTO + House Baked Bun + Fries</i>		<i>Brown Rice + Grilled Tofu + Steamed Vegetables + Peanut Sauce + Cilantro</i>	
VEGAN GF BROWN RICE BOWL	18	QUICHE LORRAINE	12	MUSHROOM FLATBREAD	12
<i>Steamed Brown Rice + Black Beans + Roasted Sweet Potatoes + Corn + Raw Spinach + Pico de Gallo</i>		<i>Bacon + Onion + Gruyere Cheese + Sliced Fruit</i>		<i>Alfredo + Wild Mushrooms + Smoked Bacon + Cheese</i>	
CHERRY TOMATO PASTA	16	GF TOMATO BASIL FLATBREAD	10	SHRIMP & TASSO HAM	18
<i>Mixed Cherry Tomatoes + Garlic + Olive Oil + Red Pepper Flakes + Fresh Basil + Farfalle + Parmesan</i>		<i>Roasted Roma Tomatoes + Fresh Basil + Mozzarella + Pesto</i>		<i>Bucatini Pasta + Shrimp + Tasso + Bell Pepper + Mushrooms + Cream</i>	

Sides

FRENCH FRIES	3	LOCAL SHAGBARK SEED & MILL TORTILLA CHIPS	3
SWEET POTATO FRIES	3	FRESH FRUIT CUP	4
HOUSE-MADE BBQ CHIPS	2	SOUR CREAM & CHIVE POTATO SALAD	2
SALAD DU JOUR	4		

*Consuming raw or undercooked meats, seafood or eggs may increase your risk of foodborne illness. Please inform your server if a person in your party has a food allergy or special dietary need (e.g. gluten intolerance). While we will do our best to accommodate your needs, please be aware our restaurant uses ingredients that contain all the major FDA allergens (peanuts, tree nuts, eggs, fish, shellfish, milk, soy & wheat). We offer gluten-free friendly menus, however, our kitchen is not completely gluten-free.

• Chad Lavelly Executive Chef + Cody Howe Executive Sous Chef + Jordan Linn Sous Chef •