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# seasonal

*specialties*

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salads

## Barbecue Brisket

Farmer's Mix, Barbecue Beef Brisket, Sweet Potatoes, Red Onion, Red Peppers, Sweet Corn, Croutons, Tomatoes with Barbecue Vinaigrette | \$9.95

## Harvest Kale

Baby Kale, Quinoa, Sweet Potatoes, Parmesan Cheese, Craisins, Sunflower Seeds, Rice Noodles with Honey Balsamic Vinaigrette | \$7.95

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soups

## Spiced Pumpkin Bisque

A creamy pumpkin blend with ginger and garlic simmered in vegetable broth with curry, cayenne pepper and olive oil topped with croutons | \$3.50 *cup*, \$4.95 *bowl*

## Sausage, Kale and Potato

Rich, leafy kale and local *Stone Cross Farm* sausage coupled with hearty potatoes and white beans, simmered to perfection with classic seasoning | \$3.50 *cup*, \$4.95 *bowl*

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# drinks

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## Seasonal Lemonade | \$2.95

Pumpkin Spice | Pear Rosemary | Ginger Cinnamon | Peppermint

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# signature

*salads*

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## Bluegrass Blackberry

Spring Mix, Crumbled Feta, Strawberries, Apple Chips, Red Onion, Pecans with Blackberry Sorghum Vinaigrette | \$6.95

Add Country Ham | \$2.00

## Vegan Power Salad

Spring Mix with Napa Cabbage, Quinoa, Chickpeas, Carrots, Cucumbers, Grape Tomatoes, Sweet Peppers, Roasted Sunflower Seeds, Edamame with Creamy Lemon Vinaigrette | \$8.95

## Santorini

Chopped Romaine, Crumbled Feta, Quinoa, Chickpeas, Red Peppers, Grape Tomatoes, Red Onion, Cucumbers, Parsley, Pita Chips with Lemon Juice and Olive Oil | \$7.95

## Chicken Taco Salad

Romaine and Iceberg Mix, Grilled Chicken, Cheddar, Black Beans, Red Onion, Grape Tomatoes, Crispy Tortilla Strips with Salsa Vinaigrette and Avocado Cream | \$8.95

## Orange Blossom

Romaine and Iceberg Mix with Napa Cabbage, Crispy Rice Noodles, Edamame, Snow Peas, Carrots, Cucumbers with Honey Orange Sesame Vinaigrette | \$6.95

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## add

Grilled Chicken | \$3

Wild Salmon | \$4

Country Ham | \$3

Salami | \$2

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# classic

*salads*

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## **Acapulco Caesar**

Chopped Romaine, Parmiggiano  
Reggiano Cheese, Grape  
Tomatoes, Red Onions, Ciabatta  
Asiago Croutons with Lime  
Chipotle Caesar Dressing | \$6.95

## **Tuscan**

Baby Spinach, Fresh Mozzarella,  
Artichoke Hearts, Roasted Red  
Peppers, Kalamata Olives, Grape  
Tomatoes, Red Onions, Ciabatta  
Asiago Croutons with Tuscan  
Vinaigrette | \$6.95

Add Salami | \$2.00

## **BLT Deluxe**

Romaine and Iceberg Mix, Bacon,  
Grape Tomatoes, Ciabatta Asiago  
Croutons with Bourbon Smoked  
Paprika Ranch Dressing | \$6.95

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## **add**

Grilled Chicken | \$3

Wild Salmon | \$4

Country Ham | \$3

Salami | \$2

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# dressings

*made in house*

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Blackberry Sorghum Vinaigrette | Ranch | Bourbon Smoked Paprika  
Ranch | Creamy Blue Cheese | Creamy Lemon Vinaigrette  
Honey Orange Sesame Vinaigrette | Chipotle Lime Caesar  
Tuscan Vinaigrette | Salsa Vinaigrette | Stuartos Balsamic Vinegar

# drinks

## Seasonal Lemonade | \$2.95

*made in-house*

Watermelon | Watermelon Mint | Cantaloupe Limeade | Blueberry Ginger  
Blueberry Basil | Blackberry Mint | Meyer Lemon Rosemary

## Seasonal Iced Tea | \$2.95

*brewed in-house*

Sweet Tea | Unsweet Tea | Rosehips Herbal | Hibiscus Herbal  
Rooibos Chai | Mint Tea

## Bottled Drinks | \$2.50

# ingredients

*add to your salad*

### protein

Grilled Chicken  
Country Ham  
Salami  
Salmon  
Bacon

### cheese

Feta  
Bleu Cheese  
Cheddar  
Parmigiano Reggiano  
Mozzarella

### veggies + fruit

Sliced cucumbers  
Grape tomatoes  
Red peppers  
Red onions  
Artichoke Hearts  
Snow Peas  
Strawberries  
Napa Cabbage  
Parsley  
Kalamata olives  
Roasted Peppers

### other

Chickpeas  
Black Beans  
Tortilla Strips  
Pita Chips  
Rice Noodles  
Croutons