



Lunch

ROASTED BUTTERNUT SQUASH BISQUE
Toasted Pepitas, Pumpkin Seed Oil 8

ENDIVE AND RADICCHIO SALAD
Candied Pecans, Apples, Pickled Celery Root 9

*CURLY KALE SALAD
Red Quinoa, Pinot Noir Soaked Currants, Parmesan, Pomegranate, Honey Walnut Vinaigrette 12

*GRILLED CHICKEN SALAD
Strawberries, Pickled Shallots, Goat Cheese, Avocado, Toasted Almond 14

CRAB LOUIE MELT
Horseradish Cognac Sauce, Fontina Cheese 17

DUCK LEG CONFIT
Roasted Vegetables, Brandied Cherries, Duck Jus 19

*GRILLED SALMON SALAD
Arugula, Toasted Pepitas, Avocado, Swedish Mustard Sauce, Herb Garden Vinaigrette 17

GRILLED CHICKEN SANDWICH
Toasted Artisan Bread, Avocado, Bacon, Tomato, Melted Fontina Cheese 14

STEAK SALAD
Iceberg Lettuce, Avocado, Pickled Onions, Tomato, Blue Cheese Vinaigrette 19

SPÄTZLE MAC 'N CHEESE
Wild Mushrooms, Caramelized Onion, Smoked Bacon 14

GRILLED HAM CHEESE SANDWICH
Rustic Sourdough, Caramelized Onion 14

TISZA BURGER
Grass Fed Beef, Aged Vella Cheddar, Arugula, Tomato, House Sauce on Beer Grain Potato Bun 16

BOCKWURST SANDWICH
Ham Hock Braised Sauerkraut, Dijonaise, Grilled Tomatoes 15

REUBEN PANNINI
Marble Rye, Thousand Island, House made Sauerkraut 15

FARMERS MARKET SCHNITZEL SANDWICH
Fontina Cheese, Toasted Potato Bun, Lettuce Tomato, Lingonberry Jam 15

CLASSIC WIENER SCHNITZEL
Parsley Potatoes, Lingonberry Jam, Creamy Cucumber Salad 16
Choice of Mixed Green Salad or Soup

All Sandwiches have a choice of French Fries or Side Salad, add a Cup of Bisque \$4

**Dishes may contain nuts and/or shellfish. Please inquire with Server.*

12.8.18