



LUNCH MENU

SALADS

Bacon & Sausage are turkey only

COBB SALAD - \$9.00 (GF)

- Romaine lettuce, heirloom cherry tomatoes, hard-boiled egg, avocado, bacon, crumbled bleu cheese, bleu cheese or ranch dressing

GREEK SALAD - \$9.00 (GF)

- Romaine lettuce, heirloom cherry tomatoes, sliced red onions, cucumber, kalamata olives, banana peppers, feta cheese, red wine vinaigrette

BROCCOLI & FARRO SALAD - \$11.00

- Broccoli florets, seasoned farro, celery, heirloom cherry tomatoes, toasted pepitas, shaved parmesan cheese, red wine vinaigrette

BABY KALE & QUINOA SALAD – \$11.00 (GF)

- Baby kale, seasoned quinoa, sliced red onions, red radish, heirloom cherry tomatoes, crumbled goat cheese, sliced almonds, herb & garlic balsamic vinaigrette

Add Protein:

Chicken \$3

Steak \$5

Salmon \$5

Beyond Meat \$5



LUNCH MENU

SANDWICHES & CREPES

Served with Kettle Chips
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FRIED CHICKEN SALAD SANDWICH - \$12.00

- Pulled fried chicken salad, lettuce, tomato, ciabatta

ATL CLUB - \$12.00

- Thinly sliced fried turkey breast, avocado, bacon, lettuce, tomato, cheddar cheese, horseradish aioli, multigrain bread

CORNED BEEF REUBEN - \$14.00

- Corned beef, sauerkraut, provolone, house made 1000 island dressing, marbled rye

ROAST BEEF BANH MI - \$14.00

- Lemongrass roast beef, pickled cucumber, pickled carrot, pickled red onion, serrano, cilantro, garlic aioli, nuoc cham, French baguette

SLOW ROASTED LEG OF LAMB BAGUETTE - \$14.00

- Roasted leg of lamb, pickled red onion, cucumber, mint, cilantro, tzatziki, French baguette

TUNA MELT CREPE - \$14.00

- Olive oil poached ahi-tuna, provolone cheese, arugula, tomato, kalamata olive aioli, herb crepe

FRIED TURKEY PESTO CREPE - \$12.00

- Turkey breast, arugula pesto, tomato, arugula, red onion, mozzarella, herb crepe

ADD CHEESE - \$1.00

- American, Cheddar, Mozzarella, Pepper Jack, Provolone

ADD AVOCADO - \$1.50



LUNCH MENU

QUINOA & FARRO BOWLS

CHICKEN BOWL - \$12.00

- Seasoned farro, mixed greens, herb marinated chicken breast, hard-boiled egg, shredded carrot, shredded cucumber, red onion, sliced almonds, red wine vinaigrette

ASIAN STEAK BOWL - \$15.00

- Seasoned farro, romaine lettuce, lemongrass marinated roast beef, shredded carrot, shredded cucumber, cilantro, balsamic vinaigrette

SEARED SALMON BOWL - \$15.00 (GF)

- Seasoned quinoa, baby kale, cucumber, red onion, kalamata olive, heirloom tomatoe, herb and garlic balsamic vinaigrette

AHI TUNA & SALMON POKE BOWL - \$15.00 (GF)

- Quinoa, mixed greens, ahi tuna, salmon, shredded carrot, shredded cucumber, avocado, house furikake (Japanese seasoning), spice garlic aioli

BEYOND TACO BOWL - \$12.00

- Seasoned farro, chopped romaine, taco seasoned Beyond meat, heirloom tomatoes, green onion, cilantro, red radish, roasted tomato salsa



LUNCH MENU

DESSERT

GREEK YOGURT PANNA COTTA CUP - \$4.00 (GF)

- Berry Sauce

CHOCOLATE MOUSSE CUP - \$6.00 (GF)

- Chantilly cream

BANANA PUDDING - \$6.00

- Vanilla custard, bananas, vanilla wafers, Chantilly cream

BREAD PUDDING - \$6.00

- Vanilla custard-soaked croissants, toasted pecans, bourbon caramel sauce, Chantilly cream