



LITE BITES MENU

Served from 2:30pm until 5:00pm

SALADS & STARTERS

Mushroom Onion Soup

Cup 6 | Bowl 9

Soup of the Day

Cup 6 | Bowl 9

Hummus Plate 9

Roasted red pepper hummus, assorted vegetables, crostini V

House Salad 9

Mixed greens, cucumber, tomato, radishes, pumpkin seeds, onion-poppoypseed dressing

Caesar Salad 9

Romaine lettuce, parmesan cheese, croutons, house made dressing

FLATBREADS

Margherita 18

House made marinara, mozzarella, parmesan, and pesto

Fig & Pig 19

Figs, prosciutto, goat cheese, honey, fried rosemary

Thai Chicken 19

Chicken, shredded cabbage and carrots, Thai peanut sauce, cheddar cheese and sweet chili drizzle

Roasted Vegetable Flatbread 18

Eggplant, red bell peppers, zucchini onions and scallions with mozzarella cheese

ENTRÉES

Fish & Chips 20

Fried haddock, coleslaw, tartar sauce, house cut fries

Eggplant Roulade 17

Marinara, mascarpone cheese, parmesan, basil pesto

Fry Farm Beef Chili 18

Grass fed local shredded beef, black beans, kidney beans, peppers, onions topped with cheddar cheese and sour cream served with house made tortilla chips

ADDITIONS & SUBSTITUTIONS

Gluten free flatbread 3.50

Vegan cheese 2.50

Bacon 3

Sautéed onions 2

Sautéed mushrooms 2

Cheese 2

(Cheddar, Swiss, Feta, Goat, Smoked Gouda, Bleu)

Extra aioli or dressing 1.50

Chicken 6

Salmon 8

SIDE DISHES

Onion rings 8

House cut fries 8 large | 5 small

Sweet potato fries 9 large | 6 small

Side salad 5

Parker roll 1

Warning: Consuming raw or undercooked meats or eggs may increase your risk of illness. Please inform your server of any allergy. We use peanut oil and other peanut products in our kitchen. A 20% gratuity may be added to parties of 6 or more. Plating fee of \$5.00 will be applied to split dishes. Substitution fees apply, inquire with your server.