



## Lunch

### Soups & Starters

**Mushroom Onion Soup \$9 GF**

**Soup of the Day \$9**

**Fry Farm Beef Chili \$18** - Served with house made tortilla chips & sour cream

**Hummus Plate \$11** - Roasted red pepper hummus, assorted vegetables, crostini V, GF Option

**House Salad \$9** - Mixed greens, cucumber, tomato, radish, pumpkin seeds, onion-poppysseed dressing GF/V

**Caesar Salad \$9** - Romaine lettuce, parmesan cheese, croutons, house made dressing GF Option

**Peach Caprese Salad \$13** – basil, tomato, peaches, and mozzarella with balsamic glaze

*Add: Chicken \$8, salmon \$10\*, bacon \$3, zucchini feta cakes \$6 cheese (cheddar, Swiss, feta, goat, smoked gouda, bleu) \$3*

### Main Dishes

**Waterhouse Waldorf Salad \$17** – Chicken salad with celery, almonds, golden raisins, served over a salad with mixed greens, walnuts, grapes, apples, and sweet onion poppyseed dressing

**Falafel Wrap \$14** – Fried falafel with tzatziki, mixed greens, cherry tomatoes, and pickled red onion served with house-cut fries

**Fried Green Tomato BLT \$15** – Panko crusted fried green tomato, mixed greens, bacon, and buttermilk herb dressing served on house made white bread with house-cut fries

**Salmon Skewers - \$22** – Marinated salmon, seasonal vegetables, and rice with a pomegranate gastrique

**Fry Farm French Dip Sandwich \$18** – Fry Farm Beef, garlic aioli, arugula, Swiss cheese, on house made roll, served with au jus and house cut fries

**Steak Frites\* \$24** – Marinated Fry Farm Steak with house demi-glace over lemon vinaigrette dressed watercress served with house cut fries

**Ahi Tuna Bowl\* \$24** Marinated ahi tuna, avocado, scallions, cucumber, shredded carrots, topped with sesame seeds served over jasmine rice

**Fish & Chips \$22** - Fried haddock, coleslaw, tartar sauce, house cut fries

**Fish Tacos \$20** – 3 Blackened mahi-mahi tacos, jicama slaw, pickled onion, avocado aioli

**Duck Tacos \$24** – 3 duck confit leg tacos, jicama slaw, pickled onions, and pepperoncini aioli served with pineapple salsa and tortilla chips

**Pasta Primavera \$18** – Bowtie pasta, lemon-garlic white wine sauce and fresh seasonal vegetables topped with parmesan cheese

**Eggplant Roulade \$18** – Panko breaded eggplant, marinara, mascarpone cheese, parmesan, basil pesto

**Waterhouse Burger\* \$20** - Hand formed, Fry Farm beef, house-made brioche bun & house-cut fries

*Fry Farm Cattle are grass fed and raised in Hancock on fields high in clover content. As a result, Waterhouse Burgers have a wonderful flavor and do not have as high fat content as commercially raised beef. We recommend ordering rare to medium rare. To learn more about Fry Farm Beef or to purchase directly from the farm, visit [www.fryfarmbeef.com](http://www.fryfarmbeef.com).*

### Individual Size Flatbreads

**Margherita \$16** - House made marinara, mozzarella, parmesan, and pesto

**Thai Chicken \$16** - Chicken, shredded cabbage and carrots, Thai peanut sauce, cheddar cheese and sweet chili drizzle

**Roasted Vegetable Flatbread \$16** – Eggplant, red bell peppers, zucchini onions and scallions with mozzarella cheese

**Fig & Pig \$16** - Figs, prosciutto, goat cheese, honey, fried rosemary

Larger 12" gluten free flatbreads available \$25

### The small print

*Before ordering, please inform your server if you have any allergies. We use peanut oil and other peanut products in our kitchen*

*\*Warning: Consuming raw or undercooked meats or eggs may increase your risk of illness.*

*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.*