



## Lunch

### Soups & Starters

**Mushroom Onion Soup \$9 GF**

**Soup of the Day \$9**

**Fry Farm Beef Chili Small \$12/ Large \$18** - Served with a house made parker roll

**Hummus Plate \$12** - Roasted red pepper hummus, assorted vegetables, crostini *V, GF Option*

**House Salad \$11** - Mixed greens, cucumber, tomato, radish, pumpkin seeds, carrots, and onion-poppysseed dressing *GF/V*

**Caesar Salad \$11** - Romaine lettuce, parmesan cheese, croutons, lemon, house made dressing *GF Option*

**Cobb Salad \$15** – Romaine lettuce, bleu cheese dressing, diced tomatoes, bacon bits, bleu cheese crumbles, avocado and boiled egg

**Crab Cakes \$18** – lemon dill aioli, frisee, pickled red onion, and cherry tomatoes

*Add: Chicken \$8, salmon \$10\*, bacon \$3, grilled shrimp \$9 cheese (cheddar, Swiss, feta, goat, smoked gouda, bleu) \$3, fried green tomatoes \$5*

### Main Dishes

**Steak Frites\* \$24** – Marinated Fry Farm steak with House demi glaze over lemon vinaigrette dressed arugula and house cut French 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, with rice, asparagus, and roasted carrot coulis with toasted pistachios

**Turkey Club Sandwich \$16** – House made wheat bread, lettuce, tomato, bacon, and smoked turkey with cranberry aioli

**Spaghetti Carbonara \$22** – pancetta, peas, egg yolks, parmesan garnished with shaved cured egg yolks.

**Fish & Chips \$23** - Fried haddock, coleslaw, tartar sauce, house cut fries

**Tempura Fried Cauliflower Bowl \$18** – Beer battered fried cauliflower tossed in an orange ginger sauce over basmati rice with scallions

**Fish Tacos \$21** – 3 Blackened mahi-mahi tacos, jicama slaw, pickled onion, avocado aioli

**Wagyu Tacos \$25** – 3 Shaved wagyu beef tacos with roasted garlic slaw, spicy aioli, and scallions

**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

**Grilled Chicken Sandwich \$17** – House made brioche with avocado, lettuce, tomato, onion, cheddar cheese and bacon

*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 \$18** - House made marinara, mozzarella, parmesan, and pesto

**Thai Chicken \$18** - Chicken, shredded cabbage and carrots, Thai peanut sauce, cheddar cheese and sweet chili drizzle

Larger 12" gluten free flatbreads available \$7 surcharge

**Fig & Pig \$18** - Figs, prosciutto, goat cheese, honey, fried rosemary

**Wagyu Steak and Cheese Flatbread\* \$20**  
Shaved local wagyu beef with cheddar, mushrooms, bell peppers, onions, bearnaise sauce

### 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.*