

Salads



Mandarin Salad

Bob Cobb Salad

Tender spring green mix, with pulled chicken, hard-boiled eggs, heirloom cherry tomatoes, avocado, green onions, crispy hickory smoked bacon, and blue cheese crumbles with house-made vinaigrette dressing. **\$15**

Mandarin Salad

Crisp romaine lettuce, shredded red cabbage, mandarin oranges, shredded carrots, green onions, toasted almonds, and ramen noodles, topped with a grilled chicken breast and served with house-made sesame-ginger vinaigrette. **\$13** **DF**

Chopped Caesar Salad

Freshly chopped romaine topped with shredded parmesan cheese, seasoned croutons, and house-made Caesar dressing. **\$10** **V** Add chicken **+\$5** or salmon **+\$7**

Soup & Salad Bar

Unlimited trips to our soup and salad bar (dine-in only). Ask your server about today's featured soups. **\$10**

Pasta Bar

You pick the pasta, sauce, and ingredients and we prepare it in front of you. Pasta bar only **\$12**. Pasta bar, soup & salad **\$15**.

Bowls



Baja Cod Bowl

Baja Cod Bowl

Tangy vinegar slaw, avocado, and mango topped with a pan-fried cod filet served on white rice, garnished with spicy crema, lime wedges and cilantro. Served with two grilled flour tortillas. **\$15** **GF**

Green Goddess Bowl

Grilled asparagus with sautéed edamame, peas, broccoli, and cherry tomatoes served on white rice. Garnished with avocado and drizzled with house-made green goddess dressing. **\$11** **GF** **V** Add chicken **+\$5** or salmon **+\$7**

Blackened Shrimp or Chicken Bowl

Fire-roasted corn salsa with your choice of blackened shrimp or chicken served on white rice and garnished with avocado, lime wedges, and cilantro. **\$14** **GF** **DF**

Plates

Plates are served with your choice of one side.



Triple
Tomato Flatbread

Buffalo Chicken Salad Sandwich

Pulled white meat chicken with finely chopped celery and carrots in a mild mayonnaise buffalo sauce, sprinkled with blue cheese and served on a flakey croissant. **\$12**

Hand Battered Fish and Chips

Beer-battered Atlantic cod served with house-made remoulade sauce and a side of fries. **\$13**

Josh's Chopped Beef Hoagie

Seasoned ground beef combined with sautéed onions, tomatoes, jalapeno peppers, and cheese drizzled with chipotle ranch and served on a French bread baguette. **\$14**

Chicken Breast Tenders

Four crispy chicken tenders served with your choice of BBQ, honey mustard, ranch, or buffalo sauce. **\$10**

BBQ Pulled Pork Grilled Cheese

Pulled pork and smoked gouda on hearty white bread topped with house-made BBQ sauce and slaw. **\$12**

Hunger Burger

A 10-ounce burger served medium with lettuce, tomatoes, pickles, and onions on a Kaiser roll. Add American, cheddar, Swiss, pepper jack, blue cheese, bacon, or sautéed mushrooms for **\$.50** each. **\$13** **DF**

French Omelette

Local farm eggs prepared with Gruyère cheese and fresh herbs accompanied by tender greens lightly dressed with house vinaigrette. **\$11** **GF**

Triple Tomato Flatbread

Flatbread topped with three varieties of roasted heirloom tomatoes, garlic confit, ricotta cheese, and pickled onions. **\$11** **V**

Hand Breaded Pork Tenderloin

Our classic hand-breaded tenderloin sandwich with lettuce, tomatoes, pickles, and haystack onions on a Kaiser roll. **\$11**

Fried Green Tomato BLT

Fried green tomatoes, crispy bacon, lettuce, and mayonnaise atop whole wheat toast. **\$12**

Sides

Add a side or soup and salad bar for **\$3**

Fries | Sweet Potato Fries
Onion Rings | Kettle Chips
Cottage Cheese | Fresh Fruit

Drinks

All beverages **\$3**

Coke | Cherry Coke | Diet Coke | Pibb
Fanta Orange | Mello Yello | Sprite
Sweet Tea | Unsweet Tea | Hot Tea
Raspberry Tea | Lemonade | Coffee | Decaf

Ask your server about our cocktail menu.

V Vegetarian

VE Vegan

GF Gluten-free

DF Dairy-free

Many dishes can be modified for dietary restrictions.
Please let your server know how we can best serve you.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.