



## LUNCH MENU

STARTERS	PER	SALADS & GRAINS	PER
OYSTER ON THE HALF SHELL .....	\$MP	KALE CITRUS CAESAR .....	\$16
DAILY SEASONAL SOUP cup or bowl.....	\$MP	Prosciutto di parma, organic parm	
YOGURT & GRANOLA PARFAIT.....	\$7½	LEMON KALE SALAD.....	\$9
GNOCCO .....	\$10	Lacinato kale, fresh lemon, olive oil, sea salt, organic parm	
herb fried dough and prosciutto		MEDITERRANEAN QUINOA.....	\$9
		English cucumber, black olive, Castelvetro olive, roasted red pepper, fresh dill, French vinaigrette	
CHEF'S BOARDS	PER	GRILLED ORGANIC CHICKEN BREAST	
SMALL serves 2-3.....	\$40	Add to any salad.....	+\$7
two cheeses, one charcuterie		GRILLED U10 SHRIMP	
LARGE serves 4.....	\$65	Add to any salad.....	+\$10
three cheeses, two charcuterie		SANDWICHES & MORE	PER
Served with crostini + seasonal accoutrements		LOUMANGE .....	\$14
<i>Gluten-free crackers available upon request</i>		Prosciutto, triple crème, tomato confit, olive oil, crusty French baguette, side salad or frites	
BEVERAGES	PER	GRILLED SAUSAGE SANDWICH .....	\$14
HOT COFFEE.....	\$3	House-made sweet fennel sausage, peppers and onions, pain au lait bun, side salad or frites	
HOT TEA .....	\$2	THE ORIGINAL WEST AVE.	
FRESH BREWED ICED TEA.....	\$2½	PULLED PORK SANDWICH .....	\$14
FRESH O.J.....	\$3	North Carolina style BBQ, garlic aioli slaw, pain au lait bun, side salad or frites	
MEXICAN COKE .....	\$2¾	MOULES FRITES .....	\$19
DIET COKE.....	\$2	Mussels Marseille or Dijon-style, fries or side salad	
MEXICAN SPRITE.....	\$2¾	FARMHOUSE BURGER.....	\$21
BOYLAN'S GINGER ALE.....	\$2¾	House blend, spring greens, caramelized onion, tomato, vintage cheddar, pain au lait bun, side salad or frites	
BOYLAN'S ROOT BEER.....	\$2¾	ADD A LOCAL FRIED EGG .....	+\$2