

# TRUE BLUE

## Lunch

Tues.-Fri. 11am-2pm

1/22/19

**Baby Greens** seasonal garnish, house vinaigrette, grape tomatoes 8

**Soup du Jour** chef's daily preparation cup|5 bowl|8

**Chicken Paggia** local marinated chicken breast, burrata, piquillo aioli, baby greens, tomato, basil 13

**Tuna Melt** classic tuna salad, white cheddar, sourdough wheat, lettuce, tomato 10

**Daily Hot Pot** braised meats & farm vegetables, ginger-scallion broth, Sichuan peppercorn, rice, poached egg 12

**Caesar Salad** romaine, lemon parmesan vinaigrette, buttered croutons, white anchovy 10

**The Daily Melt** smoked beef brisket, triple-cream brie cheese, roasted garlic-smoked horseradish jus, ciabatta 13

**Salmon Curry** farm vegetables, coconut lime green curry, pan roasted salmon, shrimp, basil, rice 14

**Tuna Nicoise** arugula, frisee, tomatoes, olive tapenade, pickled asparagus, potato salad 17

**Pecan-Smoked Chicken Salad** pickled onions, lettuce, tomato, buttered croissant 12

**True Blue Bacon Cheeseburger\*** ground chuck, bacon, lettuce, tomato, cheddar, pickled onion, special sauce, frites 13

**Cobb Salad** baby greens, tomatoes, bacon, boiled egg, avocado, stilton, red wine vinaigrette 10

**BLT** Lady Edison bacon, lettuce, sliced tomato, aioli, whole wheat sourdough toast 9

**Vegetable Pot Pie** mushroom-herb crust, winter vegetables, cashew cream, arugula salad 13

## Lunch Sides

French Fries	4
Roasted vegetables	4
Petite herb salad	4
Potato salad	4

## Add Ons

Grilled Chicken	7
Marinated Beef	8
Pan Seared Salmon	3oz-7, 7oz-13
Tuna	9

We are pleased to tailor your meal to accommodate any dietary needs or restrictions

*\*These items may be cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.*