

TRUE BLUE

Lunch

Tues.-Fri. 11am-2pm

4/5/19

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 ailoi, 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 13

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 17

Tuna Nicoise arugula, frisee, tomatoes, olive tapenade, pickled asparagus, potato salad 18

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 11

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.*