

# Lunch Menu

## APPETIZERS

**Trio of Appetizers:** A sample of our hummus, bruschetta, and creamy artichoke spread. 11

**Hummus:** Middle Eastern chick pea puree drizzled with extra virgin olive oil and served with toasted pita. 6

**Creamy Artichoke Spread:** Served with seasonal bagel chips. 7

**Tomato Bruschetta:** Toasted baguette is topped with tomatoes, basil, sweet red onions and aged balsamic. Topped with a sprinkle of extra virgin olive oil. 8

**Baked Brie:** Molten brie with brown sugar, toasted almonds, lavosh, apples and grapes. 9

**Shrimp Quesadilla:** Large flour tortilla with shrimp, mango, spinach avocado, jack cheese, salsa and sour cream. 11

## SALADS, PIZZA, CALZONES AND SUCH...

**House Made Soups:** Two different soups daily. Cup/3 Bowl/5

**Garden Salad:** A medley of lettuces with fresh vegetables. Sm/3 Lg/5

**Soup and Salad Combo:** A bowl of one of our daily soups and a garden salad. 8

**Salad Nicoise:** Oven roasted herbed salmon served on a medley of greens and roasted vegetables, sprinkled with feta cheese and served with a balsamic vinaigrette. 13

**Almond Encrusted Goat Cheese Salad:** Goat cheese topped with almonds spread on French bread and toasted served on a medley of greens with sun-dried tomatoes, kalamata olives and capers. Finished with a balsamic vinaigrette. 12

**Southwestern Chicken Caesar:** Grilled, seasoned chicken breast, served on crisp romaine lettuce tossed with croutons, tomatoes, and our housemade Caesar dressing. 11

**Sesame Oat Chicken Salad:** A tender breast of chicken, with crisp sesame oat crust served over a bed of mixed greens with honey mustard vinaigrette. 11

**Crabby Caesar:** Tender crab cakes served atop a mound of romaine, tossed with croutons, tomatoes, and our house made Caesar dressing. 13

**Asparagus and Brie Salad:** Puff pastry filled with asparagus and brie cheese is set over a spinach salad with sweet onions, berries, and a pistachio brittle. Served with a raspberry vinaigrette. 13

**Spinach Salad:** Confit of duck, spinach leaves, hardboiled egg, oven blanched sweet red onion and warm bacon balsamic vinaigrette. 13

**Winter White Pizza:** Our toothsome crust with Missouri goat cheese, pears, walnuts, leeks and rosemary-infused honey. 10

**Black Bean Chili:** Our classic vegetarian chili topped with tortilla chips, salsa, sour cream and mozzarella cheese. 8

**Thai Chicken Pizza:** Our most famous item! Spicy chicken with a peanut spread combined with scallions and carrots then finished with cheese and a sweet chili sauce. 10

**Chicken Calzone:** Oven roasted chicken, spinach, four cheeses are tucked inside a whole wheat crust and roasted to golden brown. Served with housemade marinara sauce. 10

**Lox & Bagel Plate:** *Gravlox, tomatoes, red onions, capers, cucumbers, carrots, and a toasted bagel. Served with a side of cream cheese. 13*

## SANDWICHES AND MORE

All sandwiches served with choice of potato chips or fries

Swap in a cup or soup or salad instead for only \$1 more.

**Classic Burger:** *A half pound of lean ground beef with cheddar, Swiss, provolone, Blue or pepperjack cheese. 9*

**Salmon Club:** *Atlantic Salmon, bacon, lettuce, tomato and cheese on toasted house bread with a lemon caper aioli. 13*

**Cuban Muffaletts:** *Slow roasted pulled pork, shaved pit ham, melted provolone on toasted baguette, spread with roasted garlic dijonnaise and olive salad. 13*

**Chicken Pita:** *Grilled marinated chicken, roasted red pepper, lettuce, tomato and a basil aioli all topped with feta cheese and tucked into a toasted pita. 11*

**Mr. Green Jeans:** *A signature sandwich, toasted housebread, sweet basil pesto, brie, asparagus, sprouts, lettuce and tomato. 9*

**Bison Sliders:** *Lean Kansas farm-raised ground buffalo griddled and served on slider buns with Vermont white cheddar, leaf lettuce and sweet red onion peppadew jam. 14*

**Turkey Rueben:** *Peppered turkey pastrami, classic thousand island sauce, sauerkraut, Swiss and toasted rye. 11*

**Lamb Gyro:** *Harissa spiced ground lamb served in a warm pita with spinach, tomato, grated Tillamook cheese and cucumber tzatziki sauce. 13*

**Officer French's Dip:** *Shaved tenderloin of beef and melted provolone cheese on toasted baguette with a rosemary garlic jus. 12*

**Magic Mushroom Sandwich:** *A marinated and grilled portabella mushroom with lettuce, tomato and roasted red bell pepper on a multi-grain bun spread with goat cheese aioli. 9*

**French Connection:** *Roasted turkey, ham, and brie cheese piled on a croissant, with lettuce and tomato. 9*

**Turkey Club:** *Bacon, lettuce, tomato, avocado and smoked turkey on a croissant. 9*

## LUNCH ENTREES

**Gnocchi:** *Italian dumplings served with our famous tomato-basil sauce. 10*

**Steak Romesco:** *Grilled beef tenderloin, with warm heirloom bean aragula salad broccoli rabe and charred romesco sauce. 16*

**Low Country Shrimp and Grits:** *Spicy shrimp, andouille sausage, bell peppers onions and spinach in a garlicky tomato broth over southern grits. 14*

**Classic Omelet:** Turkey, mushrooms, red onions, spinach, tomatoes and brie cheese, all inside a fluffy three-egg blanket. 11

**Porcini Mushroom Ravioli:** Tender ravioli filled with porcini mushrooms and onions are tossed in a thyme-scented mushroom cream then sprinkled with Parmesan. 12

**Duck Risotto:** Savory roasted duck breast fanned over creamy butternut squash risotto and spinach, with dried winter berries and port wine sauce. 16

**Pork Tenderloin:** Grilled pork served over toasted pumpkin ravioli and grilled asparagus, with a brown butter sage sauce and shaved parmesan. 16

**Chicken Pot Pie:** A classic preparation with Campo Lindo chicken, richly flavored broth and flaky puff pastry. 13

**Beans, Rice and Veggies:** Vegetarian black bean chili, seasoned rice and steamed vegetables come together for a nutritious lunch. 8

**Big Bowl of Mussels:** Steamed in white wine, garlic and herbs. Served with toasted baguette. 12

**Mac and Cheese:** Short cut pasta tossed with four cheeses and baked golden, served with a choice of salad. 12

**DChicken Vesuvio:** Pan roasted chicken breast, buttery mshed potatoes, sauteed baby green beans, blanketed with sundreid tomato cream sauce. 14

## Sides

Butter-wilted spinach	3	French Fries	3	Grilled Asparagus	4
Potato Cake	3	Seasoned Rice	3	Sauteed Vegetables	3
		Black Bean Chile Cup	4		

***The Classic Cup Cafe, whenever possible, uses locally produced organic vegetables and hormone antibiotic free meats***