

## LUNCH MENU

*Available 11a.m.–2 p.m.*

## SMALL BITES

- New England Clam Chowder** 12
- Garden Red Pepper and Gouda Soup** **V** 10  
Crème fraîche, asparagus tips
- Bruschetta** **V** 14  
Herbed goat cheese on grilled sourdough,  
pomegranate poached pear, pickled red onion,  
arugula, balsamic glaze
- Thai Style Sweet Chili  
and Pineapple Glazed Wings (6)** 14
- Ahi Tuna Guacamole** 22  
Creamy avocado, quick pickled red onion,  
pico, lime, tortilla chips

FARM FRESH  
SALADS

- Baby Gem Caesar** 19  
Heirloom baby tomato, roasted corn,  
crisp parmesan, house baked croutons
- Chef's Spring and Summer Salad** **V** **GF** 14  
Mixed greens, shaved ribbon carrots, baby  
tomato, asparagus tip, cucumber, white  
balsamic vinaigrette
- Chopt Salad** **GF** 19  
Mixed greens, bacon, red onion, shaved  
radish, shaved fennel, roasted corn, seven  
minute egg, lemon thyme vinaigrette

*Protein Additions: Marinated Herbed Chicken +9,  
Seared Salmon +16, Blackened Shrimp +12,  
Crispy Tofu +8*

*Dressings: Ranch, Bleu Cheese, French,  
Champagne Vinaigrette, White Balsamic  
Vinaigrette, Lemon Thyme Vinaigrette*

**V** Vegetarian   **VE** Vegan   **GF** Gluten-free

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## HANDHELDS

*All sandwiches come with fries*

- Athenaeum Double Smash Burger** 20  
(2) 3 oz Certified Angus Beef, thyme roasted tomato jam, sharp cheddar, mesclun greens, quick pickled red onion, roasted garlic aioli, brioche bun
- Ultimate Turkey Sandwich** 19  
Wheatberry bread, sliced smoked turkey, smoked gouda, crisp bacon, roma tomato, sliced red onion, avocado, baby sprouts, Duke's mayo
- Italian Pistachio Mortadella Sammie** 22  
Thin sliced premium Leoncini pistachio mortadella, garlic roasted tomato, baby arugula, red pepper whipped ricotta
- The Greenbird** 18  
Classic tarragon and dijon chicken salad, croissant, marinated fennel, crisp apple slices
- Rib and Melt Grilled Cheese on Sourdough** 24  
Slow braised short rib, caramelized balsamic onion, smoked gouda, asadero, oaxaca
- Blackened Mojo Fish Tacos (3)** 22  
Mahi mahi, shaved cabbage, julienne carrots, pico, chipotle aioli, flour tortilla
- Thai Style Red Quinoa Bowl with Crispy Tofu** **V** 20  
Carrot, edamame, red pepper, fried tofu, Korean BBQ glaze, scallion grass

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