

**Lunch Menu**

**Appetizer Option**

**Choose 3- $25 per person -or- Choose 5- $35 per person**

Fried Feta- roasted tomato & salsa verde GF

Crispy Cheese Ravioli

Crispy Bison Ravioli

Crispy Wild Mushroom Ravioli

Porchetta Slider- arugula, aioli

Lamb Pita- tzatziki, tomato, cucumber

Meatballs- parmigiano, pine nuts, marinara GF

Salmon Tartare- crispy wontons, tobiko

Tempura Shrimp- roasted pepper agrodolce

Five Spice Ribs- cilantro, szechuan peppercorns, BBQ sauce GF

Sesame-Ginger Beef Skewers GF

Za’atar Chicken Skewers- harissa yogurt GF

Artichoke and Ricotta Crostini

Tomato, Burrata & Pesto Crostini

Chorizo & White Bean Hummus with Roasted Pepper Chimichurri Crostini

Whipped Mascarpone & Green Olive Tapenade Crostini

Brie, Fig Jam & Crispy Prosciutto Crostini

**Additional Appetizers Available to Add On:**

**(Not available without choosing a package above)**

**Flatbreads**

**(30 slices)**

Artichoke, Spinach & Goat Cheese $36

Buffalo Chicken $37

Tomato & Mozzarella $34

Italian Sausage, Broccoli Rabe, Roasted Garlic & Ricotta $37

Steak, Caramelized Onions, Fontina & Arugula $37

Three Cheese - Mozzarella, Fontina e Gorgonzola $30

**CHARCUTERIE BOARDS**

**$50 for Half (feeds 8-10) | $100 for Full (Feeds 20)**

ANDRE THE GIANT- local and imported cured meats, pickles, olives, mustards

SUMMER OF ‘92- artisanal and local cheese, jam, honey, roasted nuts, fruit

RED ROCKER- mix of artisanal cured meats and cheese, accompaniments

COUSIN PETE- hummus, lamb, tzatziki, dolmas, veggies, pitas

BREAD & CRACKERS BOARD (GFO) ($25 for Half | $50 for Full)

**DESSERT BOARD**

**$100**

Chocolate Truffles, French Macarons, Biscotti, Mini Panna Cotta & Chocolate Meringue Cookies

**Lunch Option #1 Salad, Sandwich & Dessert $25 each**

###### **SALADS**

###### **Choose 1**

**Logan Street Caesar**

roasted garlic & lemon dressing, parm, croutons

**Chopped Greek Salad**

romaine leaves, pickled peppers, cherry tomatoes, olives, cucumber, feta, spice roasted chickpeas, red wine-oregano vinaigrette

**Roasted Beet & Arugula**

candied walnuts, goat cheese, lemon vinaigrette

**House Salad**

cucumbers, radish, onion, croutons, lemon-herb vinaigrette

***SANDWICHES***

**CHOOSE 3**

**(Gluten free available on request)**

**French Ham and Cheese**

pickles, mustard, swiss

**Braised Beef Short Rib**

horseradish sauce, arugula, pickled onion

**Tomato & Mozzarella & Pesto Slider**

**Mushroom Bánh mì**

portobello, cilantro, sprouts, jalapeno, spicy mayo

**Crispy Buttermilk Fried Chicken**

slaw, pickles, brioche bun

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###### **DESSERTS**

**Choose 1**

**Salted Caramel or Raspberry Panna Cotta**

**NY Cheesecake**

chocolate or blueberry

**Triple Chocolate Cake**

mousse, crumbles, sauce

**Creme Brulé**

amarena cherries

**Lemon Semifreddo**

shortbread & raspberry sauce

**Tiramisu**

Chocolate sauce

**Lunch Options #2 Salad, Entree & Dessert $35 each**

###### **SALADS**

###### **Choose 1**

**Logan Street Caesar**

roasted garlic & lemon dressing, parm, croutons

**Chopped Greek Salad**

romaine leaves, pickled peppers, cherry tomatoes, olives, cucumber, feta, spice roasted chickpeas, red wine-oregano vinaigrette

**Roasted Beet & Arugula**

candied walnuts, goat cheese, lemon vinaigrette

**House Salad**

cucumbers, radish, onion, croutons, lemon-herb vinaigrette

###### **ENTREES**

###### **Choose 2**

**Pan Seared Bistro Tender GF**

rosemary jus, crispy onions, herb roasted potatoes

**Chicken Scallopini**

spinach, tomato, fresh mozzarella, wine & garlic

**Grilled Salmon GF**

ginger-soy glaze, steamed rice

**Porcini Crusted Pork Tenderloin GF**

roasted mushrooms, marsala & parmigiano polenta

**Braised Beef Short Rib GF**

pickled onions, garlic mashed potatoes

**Rigatoni Mezze (VEG)**

tomato basil parmigiano cream

GF available

**Squash Ravioli (VEG)**

Spinach, brown butter & parmigiano

**Gnocchi Lamb Bolognese**

traditional sauce with parmesan

**Mac n Cheese (VEG)**

three cheese cavatappi

###### **DESSERTS**

**Choose 1**

**Salted Caramel or**

**Raspberry Panna Cotta**

**NY Cheesecake**

chocolate or blueberry

**Triple Chocolate Cake**

mousse, crumbles, sauce

**Creme Brulé**

amarena cherries

**Lemon Semifreddo**

shortbread & raspberry sauce

**Tiramisu**