

LUNCH



· FARMERS GARDEN SALAD BAR - \$14.95 ·

CHEF'S KETTLE CREATION OF THE DAY

GREENS

Baby Greens, Baby Spinach, Petite Arugula, Crisp Romaine, Organic Baby Kale

PROTEINS

Roasted Turkey, Chilled Grilled Chicken, Applewood Smoked Bacon, Hard Boiled Eggs, Shaved Parmesan, Crumbled Blue Cheese, Shredded Swiss Cheese

GARDEN FRESH TOPPINGS

Cherry Tomatoes, Carrots, Mushrooms, Cucumbers, Olives, Pepperocinis, Red Onions, Roasted Peppers, Garbanzo Beans, Black Beans

CRUNCHIES

Pepitas, Sunflower Seeds, Croutons, Tortilla Strips, Walnuts, Almonds

DRESSINGS

Italian Vinaigrette, Blue Cheese, Southwestern Ranch, Caesar, Honey Mustard, White Balsamic Vinaigrette

OILS & VINEGARS

Aged Balsamic Vinegar, Red Wine Vinegar, Champagne Vinegar, Extra Virgin Olive Oil, Avocado Oil, Red Chile Herb Infused Oil

Fresh Breads & Crackers, Butter, Honey, Jams & Preserves

Assorted Salts, Cracked Peppercorns, Oregano, Chili Flakes

GRILLED PROTEIN ENHANCEMENTS - PRICED PER PORTION

*Sliced Brandt Beef Steak - \$8 (GF) | Blackened Gulf Shrimp - \$8 (GF) | *Verlasso Salmon - \$8 (GF)

· A LA CARTE OPTIONS ·

HOUSE SMOKED BRISKET SANDWICH

Texas Slaw, House BBQ Sauce, Onion Roll
\$14

*THE 44 FARMS BURGER - CRAFTED YOUR WAY

House Blend, Lettuce, Tomato, Onion, House Pickles
Choice of Cheese: Cheddar, Gouda, Swiss, Provolone, Pepper Jack, American
Add-ons For \$2.50 Each: Avocado Smash, Fried Egg, Bacon, Sauteed Onions, Sauteed Jalapeños
\$15

HOUSE SMOKED CHICKEN SALAD WRAP

House Smoked Chicken Thighs, Celery, Almonds, Grapes, Dijonnaise, Spinach Wrap
\$12

GRILLED VEGETABLE & PESTO PANINI (V)

Portobella Mushroom, Roasted Red Pepper, Grilled Onion, Summer Squash,
Local Basil Pesto, Toasted Ciabatta Roll
\$12

GF GLUTEN FREE | V VEGETARIAN