

the TERRACE

LUNCH

STARTERS

TRUFFLE FRIES 12 v

GRANA PADANO, GARDEN HERBS, AIOLI

FRENCH ONION SOUP 14

VIDALIA ONIONS, COUNTRY BREAD, GRUYERE

CRISPY BRUSSELS 16 v

GOAT CHEESE, PISTACHIOS, POMEGRANATE GASTRIQUE

GREEK HUMMUS 16 VG

CRISP MARKET VEGETABLES

HEIRLOOM TOMATOES & BURRATA 18

WENTWORTH GARDEN BASIL, BALSAMIC, GRILLED SOURDOUGH

CHILLED CITRUS POACHED SHRIMP 21 GF

CLASSIC COCKTAIL SAUCE, SMOKED ALMONDS

MAINS

QUICHE LORRAINE 22

APPLEWOOD BACON, SPRING SALAD, GRUYERE

THE TERRACE BURGER 24

GRILLED ONION, CHEDDAR CHEESE, BIBB LETTUCE, TOMATO, BRIOCHE BUN

GRILLED CHICKEN CAESAR SALAD 26

GEM LETTUCE, HERB CROUTONS, ASIAGO CHEESE

CALIFORNIA COBB 26 GF

CHICKEN BREAST, BACON, CHERRY TOMATOES, HARD COOKED EGG, CUCUMBER, BLUE CHEESE

RIGATONI PASTA 26 v

ARTICHOKE HEARTS, KALAMATA OLIVES, ASPARAGUS, ROASTED TOMATOES, PARMESAN CHEESE

ROASTED TURKEY PANINI 26

TOMATO, MOZZARELLA CHEESE, BALSAMIC SPREAD, BASIL, CIABATTA BREAD

ATLANTIC SALMON 38

TOASTED FREGOLA, YELLOW TOMATOES, CAPERS, FETA CHEESE

CHEF DE CUISINE: MATTHEW SPRISTER

SOUS CHEF: DENISE RUIZ

D - DAIRY FREE, G - GLUTEN FREE, V - VEGETARIAN VG - VEGAN

*FOR YOUR CONVENIENCE A 20% SERVICE CHARGE IS ADDED TO PARTIES OF EIGHT OR MORE
CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE
ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.*

