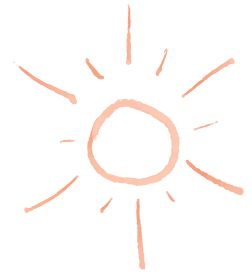


LUNCH



Ms. Piper's philosophy for lunch hours is to provide her guests with a menu that compliments the life outdoors. She carefully crafts an ever changing menu that consists of a selection of salads inspired by seasonality, which can be mixed and served with a main, or whatever tickles your fancy.

MAINS

with a selection of
one salad \$18
two salads \$20
three salads \$22

LEMONGRASS CHICKEN | soy & ginger sauce

PORK CABBAGE WRAP | cabbage leaf + kimchi mayo

BEEF TENDERLOIN | pink pepper demi-glace sauce

FISH CAUSA | tuna + hard boiled egg + avocado + aji amarillo sauce

SPINACH PUFF TART | onion + bechamel + mozzarella + fresh tomato sauce

SALADS

selection of
one salad \$16
two salads \$17
three salads \$18

ROASTED POTATO SALAD | asparagus + hard boiled egg + capers + scallion
grainy mustard dressing

WALDORF BARLEY SALAD | fennel + green apple + walnuts + celery + vegan ranch dressing

MANGO SALAD | red onion + tomato + cucumber + cilantro + lemon & ginger dressing

ORZO & BEANS SALAD | butter beans + charred scallion + red cabbage + bacon dressing

ARUGULA & BEETS SALAD | parmesan cheese + croutons + pumpkin seeds + balsamic dressing

Ms. PIPER'S
KITCHEN + GARDEN