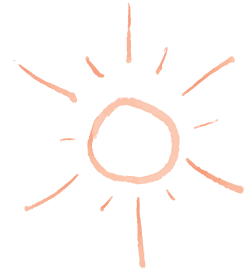


# LUNCH



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

PORK TONKATSU | bbq sauce

CAJUN CHICKEN | butter sauce

SEARED STRIPED BASS | pumpkin and coconut sauce.

BEEF LAHMACUN | labneh + zaatar + pita bread

VEGGIE SPRING ROLLS | peanut & chili sauce

## SALADS

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

ARUGULA SALAD | parmesan cheese + almonds + garlic oil

POTATO SALAD | scallions + bacon + boiled egg + horseradish & apple cider mayo

CABBAGE & APPLE SALAD | green cabbage + red cabbage + raisins + walnuts +  
red wine vinaigrette

ICEBERG & GREEN BEANS SALAD | red onion + cherry tomato + kalamata olives + feta  
+ lemon dressing

SOMEN NOODLE SALAD | tomatoes + carrots + scallion + bell pepper + cilantro +  
peanuts + chili & lime vinaigrette

Ms. PIPER'S  
KITCHEN + GARDEN