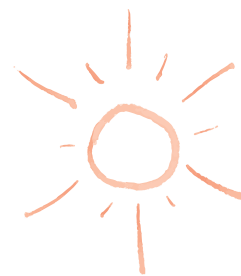


# LUNCH



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 \$16  
two salads \$18  
three salads \$20

BEEF KOFTA KEBABS | tzatziki sauce

COCONUT CRUSTED MAHI MAHI | cilantro & mango sauce

FLORENTINE CHICKEN | spinach & parmesan

PORK CHOP NORTH CAROLINA STYLE | homemade barbecue sauce

PUMPKIN SPANAKOPITA | phyllo dough + mozzarella cheese + onions + peppers + thyme

## SALADS

selection of  
one salad \$14  
two salads \$15  
three salads \$16

ESQUITE SALAD | charred corn + romain lettuce + feta cheese + crispy cancha + tajin + radish + sour cream jalapeño dressing

FUSILLI SALAD | tomato + onion + green olives + green peas + roasted red peppers + breadcrumbs + basil + balsamic vinaigrette

MIXED GREENS SALAD | carrots + onion + radish + fennel + sunflower seeds + sumac dressing

ROASTED PARSNIP AND SWEET POTATO | sundried tomatoes + pine nuts + caper vinaigrette

WATERCRESS & ZUCCHINI | watermelon radish + spiced crispy chickpeas + flax seeds + lemon vinaigrette

Ms. PIPER'S  
KITCHEN + GARDEN