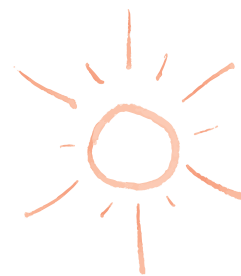


# LUNCH



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

MAHI MAHI SICILIAN STYLE | mediterranean sauce

FLORENTINE CHICKEN | spinach & parmesan

PORK CHOP NORTH CAROLINA STYLE | homemade barbecue sauce

VEGGIE SOUFFLE | carrot + butternut squash & sour cream

## SALADS

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

WATERMELON AND MANGO SALAD | tomato + red onion + arugula + cilantro + tajin citrus vinaigrette

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

CRUNCHY SALAD | quinoa + romaine lettuce + purple cabbage + carrots + radish + sunflower seeds + zippy cilantro dressing

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

MIXED GREEN SALAD | watermelon radish + fennel + cucumber + flax seeds + lemon vinaigrette

Ms. PIPER'S  
KITCHEN + GARDEN