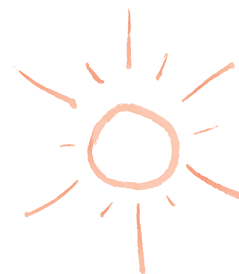


LUNCH



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

CHICKEN CACCIATORE | black olives + tomato sauce + mushrooms

PAN FRIED TROUT | roasted cauliflower puree + pickled cauliflower

CHINESE PEPPER STEAK | red & green peppers + peanuts + scallion

PORK LOIN | honey & garlic glaze

ROASTED BEETS | sour cream + cashew

SALADS

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

BACON & POTATO SALAD | dill pickles + hardboiled egg + cauliflower + red onion + celery + scallions + dill mayo dressing

CORN & RED BELL PEPPER SALAD | scallions + cherry tomato + basil & garlic sour cream dressing

BROWN RICE SALAD | carrots + red cabbage + cucumber + red bell pepper + edamame + lemon & ginger dressing

CAESAR SALAD | romaine lettuce + croutons + shaved parmesan + sardines + Caesar dressing

APPLE & WALNUT SALAD | celery + romaine lettuce + scallion + balsamic vinaigrette

Ms. PIPER'S
KITCHEN + GARDEN