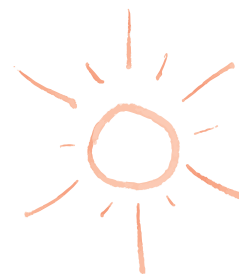


LUNCH



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 \$19
two salads \$21
three salads \$23

GRILLED CHICKEN | Bhuna Curry Sauce

BEEF SKEWER | Szechuan Peppercorn Sauce

RICE PAPER CHIPS | Mushrooms, Asparagus, Carrot, Scallion, Nam Jim Jaew Sauce

PAN SEARED SEABASS | Miso & Fennel Sauce

FRIED PORK CUTTLET | Honey Mustard Sauce, Cucumber, Greens

SALADS

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

POTATO SALAD | Green Beans + Red Onion + Corn + Sour Cream & Dijon Mustard Dressing.

KALE SALAD | Roasted pumpkin + Walnuts + Red Onions + Apple Cider Vinaigrette

COUSCOUS & TOMATO SALAD | Fried Chickpeas + Cucumber + Mint + Basil +
Lemon & Maple Dressing

NOODLE SALAD | Edamame, Cucumber, Watermelon Radish, Cilantro. Ginger & Sesame Dressing

MIXED GREENS SALAD | Pear, Fennel, Pecans, Pecorino, White Balsamic Vinaigrette

Ms. PIPER'S
KITCHEN + GARDEN