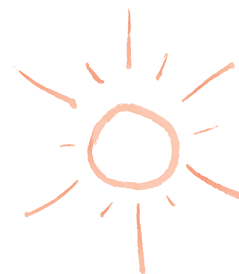


LUNCH



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

GRILL PORK TENDERLOIN | Spiced Apple Puree

STRIPED BASS | Smoked Carrot & Miso Puree

ASIAN BBQ CHICKEN | Scallion Chimi

GOLABKI ROLLS | Ground Beef + Rice + Cabbage Leaf + Tomato Sauce

ZUCCHINI FRITTERS | Lemon & Yogurt Sauce

SALADS

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

CABBAGE & TOMATO SALAD | Banana Peppers + Cilantro Leafs + Red Onions
+ Lemon Vinaigrette

CHOPPED KALE & CHICKPEA SALAD | Cucumber + Tomato + Mint + Tahini dressing

LEMON ORZO SALAD | Basil + Grilled Corn + Feta + Smoked Lemon Dressing

CREAMY POTATO SALAD | Shallots + Celery + Capers + Egg + Mayo

ARUGULA SALAD | Almonds + Grapes + Shaved Parmesan +
Pink peppercorn & Red Wine Vinaigrette

Ms. PIPER'S
KITCHEN + GARDEN