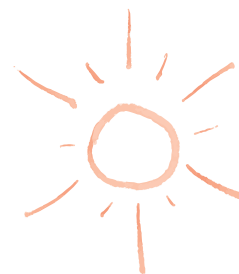


LUNCH



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

WILD STRIPED BASS | parsnip puree + leeks

KOREAN PORK TENDERLOIN | gochujang mayo + pickled onion

PANCA CHICKEN THIGH | spicy cilantro sauce

GREEK ARAYES | tzatziki sauce + tomato + feta cheese + pita bread

ROASTED CAULIFLOWER | cowboy butter + almonds

SALADS

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

CYPRIOT GRAIN SALAD | bulghur + lentils + cilantro + red onion + capers + currant + walnuts + honey & yogurt dressing

CABBAGE SALAD | red cabbage + napa cabbage + carrots + scallions + almonds + red radish + lemon & sumac dressing

ARUGULA SALAD | orange + sunflower seeds + sesame seeds + balsamic dressing

SOUTHERN POTATO SALAD | yellow onion + dill pickles + hardboiled egg + mustard & pickle mayo

CHICKPEA & CUCUMBER SALAD | feta cheese + basil + scallion + tomatoes + mint + lemon dressing

Ms. PIPER'S
KITCHEN + GARDEN