

Entrees

French Onion Soup

A house specialty

Tender Onions are simmered in a hearty blend of spices, broth and wine. Served in a traditional earthenware bowl, topped with croutons and Provolone cheese.

Served with muffin or bread choice. **\$6.95**

With Green Garden Salad, Cashew Spinach Salad or Fresh Fruit \$10.95

Quiche du Jour

House made. A delicate, buttery hand-formed crust is filled with fine cheeses, eggs & cream. Each day we offer two varieties: Meat, or vegetarian. **\$6.95**

With Green Garden Salad, Cashew Spinach Salad, Fresh Fruit or Soup \$10.95

Crepe du Jour

A traditional French crepe with a delectable, seasonal filling. Changes daily. Served with Green Garden Salad, Cashew Spinach Salad, Fresh Fruit or Soup. **\$10.95**

Betty's Sweet Chicken Fruit Salad

A house favorite featuring our sweet homemade dressing folded with whipped cream, chunks of chicken breast, seedless grapes, pineapple tidbits, and celery. Served on a bed of lettuce with fresh fruit and choice of bread or muffin. **\$9.95**

Cashew Spinach Salad

A bed of baby spinach, topped with chopped hard-boiled eggs, cashews & sliced red onions. Served with choice of Bread. **\$9.95** *Hot Bacon Dressing.....add \$.75*

Thin Crust Pizza du Jour

The freshest ingredients nestled in a delicate hand formed crust and baked to golden brown. Varieties change daily. **\$10.95**

Black & Bleu Steak Salad*

Grilled tender Sirloin Steak served on bed of fresh greens topped with grilled peaches, grape tomatoes, pecans and crumbled blue cheese. We recommend our house balsamic vinaigrette or bleu cheese dressing.

Served with your choice of bread. **\$13.95**

Grilled Burger du Jour*

Grilled Angus Reserve burger, cooked medium well, with fresh seasonal ingredients, served on a toasted brioche bun with a side of potato chips. **\$13.95**

Available with Black Bean Gluten-Free Vegan Burger and/or GF Bun!

Several Menu Items Available Vegetarian or Gluten Free – Ask!

**If you have a food allergy or special dietary requirement, please notify your server. We will do our best to accommodate your request. Note: Because our kitchen is busy and tight quarters, cross-contamination is always a possibility. So, we cannot guarantee that any item will be completely free of allergens.*

**Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk for food-borne illness.*

**A Standard Gratuity of 20% will be added to groups of 8 or more.*

Signature Luncheon Salads

Signature Luncheon Salads are served with a choice of muffin or bread.

Grilled Chicken Cobb Salad

A blend of Romaine lettuce and baby greens topped with tender grilled chicken breast, tomatoes, crumbled bacon, hard boiled eggs, avocado, and crumbled bleu cheese. We recommend our house made balsamic vinaigrette. **\$12.95**

Johnny's Orchard Salad

A blend of Romaine lettuce and spinach, topped with red and green apples, diced ham, shredded Swiss cheese, sprinkled with dried cranberries and cashews. We recommend our house made Sweet and Sour dressing. **\$10.95**

Raspberry Chicken Spinach Salad

Boneless, skinless breast of chicken is charbroiled, marinated in raspberry walnut dressing, served on a bed of fresh spinach, topped with Mandarin oranges, strawberries & sugared almonds. We recommend Raspberry Walnut dressing. **\$11.95**

Chicken Caesar Salad

Marinated chicken breast served on a crisp bed of fresh chopped Romaine garnished with homemade croutons, grated parmesan cheese, vine-ripened tomatoes and tossed in a creamy Caesar dressing. **\$10.95**

Salmon Berry Salad

Wild Caught Norwegian Salmon on a blend of spinach and spring mix, topped with seasonal berries, candied pecans and goat cheese. We recommend Raspberry Walnut dressing. **\$14.95**

Salad Dressings

House-made Balsamic Vinaigrette, White French, or Sweet & Sour

Other Dressing Choices: Parmesan Peppercorn, Raspberry Walnut, Lite Italian,

Mango Chardonnay, Chunky Bleu Cheese and Bleu Cheese Vinaigrette.

For House-made Hot Bacon Dressing Add \$.75

Add Feta or Bleu Cheese \$1.25

Sandwiches

*Sandwiches are served with your choice of a Green Garden Salad,
Cashew Spinach Salad, Fresh Fruit or French Onion Soup.*

Bacon, Lettuce, Tomato and Avocado Sandwich

Thick cut applewood-smoked bacon, crisp lettuce, vine ripened tomatoes and avocado served on a toasted artisan Ciabatta roll. **\$11.95**

Add Chicken Breast \$2.00 Add Salmon Filet \$4.00

Half Club Croissant

Thinly sliced breast of smoked turkey, ham and applewood-smoked bacon topped with Swiss cheese, lettuce and tomato on a buttery croissant. **\$9.95 Whole sandwich add \$3.95**

Half Granary Wrap du Jour

Fresh seasonal ingredients rolled into a gourmet wrap. Changes daily. **\$9.95 Whole Wrap add \$3.95**

Half Turkey Ciabatta Sandwich

Delicious tender smoked turkey breast, walnut lemon cream cheese with dried cranberries, Provolone cheese and baby spinach on crusty Whole Wheat Ciabatta Roll. **\$9.95 Whole sandwich add \$3.95**

Breads & Muffins

House made Lemon Crumb Muffin, Dilly Bread, Multi-grain Baguette,
Sourdough Baguette, or Muffin du jour. \$2.25

Desserts

Sour Cream Fruit Pie

A house specialty for over 30 years.

Your choice of perfectly ripe peach or black raspberry fruit, blended with a touch of "sweet" sour cream filling and nestled in a delicate house-made pie crust.

\$5.25

Brownie Praline Pecan Sundae

A house-made pecan praline brownie served warm, garnished with vanilla ice cream, chocolate and caramel sauce.

Topped with whipped cream and a cherry.

\$5.95

Southern Pecan Pie

House-made with molasses and pecans.

\$4.95

Cheesecake du Jour

Varieties change weekly.

\$5.95

Sorbet du Jour

Refreshing scoops of frozen sorbet or gelato du jour.

\$4.95

Stacked Apple Walnut Pie

Fresh, thinly-sliced apples are blended with cinnamon and nutmeg then baked in a delicious flaky crust, topped with brown sugar streusel and walnuts.

\$4.95

Feature Dessert - Priced Daily

Any pie served a la mode, add \$1.50

Beverages

Old Fashioned Fresh Squeezed Lemonade or House Made Lemon Mint Iced Tea \$2.95

(One free refill only on specialty Lemon Mint Ice Tea and Lemonade)

Coke, Diet Coke, Sprite, Cherry Coke, IBC Root Beer, IBC Diet Root Beer \$2.25

Raspberry Iced Tea (Sweetened), Unsweetened Iced Tea \$2.25

Hot Tea

An assortment of herbal teas \$2.25

San Pellegrino

Sparkling Water \$2.95

Tiger Spice Chai Tea

Served hot or iced \$2.95

Cappuccino - Hot or Iced

Swiss Mocha or French Vanilla \$2.95

Fresh Brewed Coffee

Regular or Flavored Decaf \$2.25

For Children Under Ten

Grilled American Melt

American cheese between slices of whole wheat bread toasted until melted. Served with Potato Chips and fresh fruit. \$6.95

Turkey & Cheese Mini Croissant

Tender Smoked Turkey & Provolone Cheese on a buttery mini croissant. Served with Potato Chips and fresh fruit. \$6.95