

# Nederland Lunch

*weekdays & weekend afternoons*

## ~ Salad & Soup ~

### SOUP & SALAD | 15

Seasonal or tomato-basil soup, Avocado BLT salad or Kale Caesar

### TUSCAN KALE CAESAR | 16

Chicken breast, oven-dried tomatoes, bacon, Asiago, pine nuts

### ROASTED CHICKEN & VEGETABLES | 16

Roasted chicken on kale with roasted squash, goat cheese, dried sour cherries, onions, and garlic croutons finished with lemon tahini vinaigrette.

### SMOKED SALMON COBB | 18

Free-range egg, avocado, spring greens, bacon, tomato, lemon-herb mascarpone, smoked salmon

## ~ Entrées ~

### SPICY NOODLE MANGO BOX | 17

Vermicelli, edamame, red pepper, fresh mango, avocado, pickled mushrooms, house-made spicy cashew butter, mango vinaigrette

*Choose: chicken breast or seared albacore tuna*

### SEARED TUNA | 16

Albacore tuna, avocado, cucumber, mango, crunchy edamame, pickled ginger, pea shoot salad, citrus mango dressing

### TRUFFLED MUSHROOM RAVIOLI | 18

Porcini ravioli, portabella mushrooms, chicken breast, leeks, pine nuts, white wine truffle cream sauce

### MUSHROOM BRIE MAC & CHEESE | 15

Casarecce, roasted portabella mushrooms, Brie, three-cheese sauce, herb crumble

*All chicken and eggs are free-range  
During peak hours please respect seating times*

*Gluten- and dairy-omitted options available  
Parties of 6 or more will include 18% gratuity*

## ~ Sandwiches ~

*Served with your choice of side:*

Seasonal soup | Tomato-basil soup | Avocado BLT salad | Kale Caesar

### DAILY WRAP FEATURE | 15

### BREAKFAST SANDWICH | 15

Sunny-side egg, capicollo, Danish Fontina, wilted kale, roasted red pepper on a toasted Kaiser bun

### COBALT | 16

Our spin on the classic BLT with Monterey Jack cheese and avocado on toasted sourdough bread

### VEGAN | 15

Avocado, house-made spicy cashew butter, shaved cucumber, alfalfa sprouts, pickled onions on multigrain bread

### CHICKEN SALAD | 15

Tarragon chicken salad with candied walnuts, salt-roasted pears, pickled grapes on marbled rye

### SMOKED CHEDDAR & APPLE | 15

Tea-smoked cheddar, house-made apple relish, shaved fresh Granny Smith apples on multigrain bread

### FIG & PEAR | 15

House-made fig jam, Bosc pears, ripe Brie, citrus-dressed shaved fennel on toasted ciabatta

### FINGER SANDWICHES | 15

Chef's selection of four finger sandwiches from today's high tea menu

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