



Grand Cru Vineria Café

Lunch



Executive Lunch Special

Fresh House Salad or Soup of the Day

Choice of:

Any Crepe or Sandwich
(add \$2 for Crab Cake Sandwich)

Chef's Choice Dessert

\$12.99

Petite Plates

**Grilled White Cheddar Cheese
& Soup or Salad**

Grilled white cheddar cheese and soup of the day or fresh garden salad. \$10

Jumbo Lump Crab Cakes

Jumbo Lump crab cakes on a bed of mixed greens and Black Pepper Remoulade. \$12

Wild Mushroom Strudel

Shiitake and Oyster mushrooms baked with shredded gruyere in a light filo pastry. \$9

Desserts

Crème Brulée, Belgian Chocolate Mousse, Exotic Fruit Tart, Chocolate Valrhona Cake
\$6

Try our extensive selection of premium herb teas, ice teas, gourmet coffee, cocoa and beers from around the world.

Note: Parties of 6 or more have an 18% gratuity automatically added



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Crepes & Sandwiches

Vegetarian Tartine

Five Olive Tapenade, Roasted Tomatoes, Basil Pesto, Local Pipe Dreams Goat Cheese, Mixed Green on Baguette. \$8

Chicken and Mushroom Crepe

A blend of wild mushrooms and chicken in a creamy goat cheese and thyme sauce. \$9

Smoked Chicken Tartine

Chicken Confit, Artisan Brie Cheese, Baby Greens, Roasted Tomato, Rustic Country Bread. \$10

California Club

Smoked turkey, apple wood smoked bacon, avocado coulis, organic mixed greens. \$9

Crab Cake Sandwich

Jumbo lump crab cake on a brioche bun. \$12

Grand Cru Beef Bourguignon

Sautéed onions, tomato and beef tenderloin in cabernet demi-glace over sourdough. \$10

Grilled Cheese with Pears

Local Pipe Dreams Goat Cheese and Poached Pear on Rustic Country Bread. \$10

Roasted Vegetable Crepe

Roasted Eggplant, Sun dried Tomatoes, Roasted Shallots and Tomato Confit. \$8

Salads

Mediterranean Medley

Fresh oregano, cucumbers, tomato, red onions, kalamata olives, artichoke hearts and marinated feta. \$8

Marinated Chicken Salad

Marinated and roasted chicken breast with a garlic and cilantro vinaigrette, avocado and mixed greens. \$9

Smoked Duck Breast Salad

In-House Smoked Muscovy Duck Breast, Gorgonzola, White Peaches, Red Onions, Baby Arugula, Sherry Vinaigrette \$14

Roasted Beet Salad

Golden and Red Beets, Roquefort Cheese, Fresh Tarragon, Cranberry Vinaigrette over Spinach. \$8

Soup

Akroshka

Chilled Yogurt-Cucumber soup with summer sausage, potatoes and eggs \$5

Soup du Jour

Fresh seasonal based soup. \$4