

# LUNCH MENU

## APPETIZERS

Blue Ledge Farm Chèvre Cake Salad 10

*Warm goat cheese cakes with mesclun greens & rosemary balsamic reduction*

Moules Marinières 13

*Steamed mussels with white wine, tomatoes, shallots, garlic, parsley & garlic toast*

Fried Calamari with Mesclun Greens 14

*choice of marinara sauce or lemon pepper aioli*

Greek Crêpe with Roasted Tomatoes, Feta Cheese, Kalamata Olives,  
Caramelized Onions and Spinach 12

*Petite salad with lemon vinaigrette*

## SOUPS AND SALADS

Soup of the Day Cup 6 Bowl 7

Salade Niçoise 13

*Sautéed scallops or shrimp with slow roasted plum tomatoes, black olives, hard-boiled egg on golden brown potatoes, lemon herb vinaigrette*

Classic Cobb Salad 13

*Romaine lettuce, blue cheese, bacon, boiled egg, tomato, chicken breast, corn & avocado*

Thin Tomato Pie with Blue Ledge Goat Cheese and Basil Pesto 13

*Caramelized onions and mesclun greens with a drizzle of Balsamic reduction*

Classic Caesar Salad - Side Salad 8 Lunch Salad 10

*Hearth baked focaccia croutons, grated Asiago cheese, anchovies upon request*

Greek Salad - Side Salad 8 Lunch Salad 12

*Feta cheese, kalamata olives, tomato, cucumber, red onions, toasted pita & lemon vinaigrette*

Seasonal Mesclun Greens - Side Salad 6 Lunch Salad 8

*Balsamic, gorgonzola or lemon-herb vinaigrette*

Above salads can be served with grilled chicken breast for \$5, shrimp Provencale or scallops for \$7

It is impractical to list all of the ingredients in each dish; please inform your server of ANY food allergies or special dietary needs. The consumption of raw or under cooked foods poses a potential health risk. Please allow our chef to prepare your food to the proper internal temperature as recommended by the department of health.

## SANDWICHES

Grilled Veggie Wrap with Pear and Blue Ledge Farm Chèvre 12

*Baby spinach, caramelized onions, roasted tomato & basil aioli*

Grilled Turkey BLT on Baguette 13

*Panini sandwich w/ oven roasted turkey, slow roasted tomatoes, cranberry aioli, Cheddar cheese, smoked bacon & French fries*

The Café Provence Vermont Grass-fed Beef Burger 14

*On homemade onion bun with petite salad & French fries. Cheese choices: Swiss, gorgonzola or VT cheddar. Add mushrooms, bacon or caramelized onions: \$1*

Half Panini of the Day 13

*Served with a cup of soup and petite salad*

Panini of the Day 13

*Served with French fries & petite salad*

## MAIN DISHES

Quiche Lorraine or Vegetable Quiche of the Day 12

*Choice of soup or petite salad*

Omelet of the Day 12

*Served with petite salad & toasted brioche*

Café Provence Seafood Stew on Saffron Risotto 15

*A smaller version of the Dinner stew, with assorted seafood & fish, lobster & tarragon broth, garlic toast*

Baked Haddock Provencale over Creamy Lobster Polenta 14

*Lemon butter sauce*

Chicken Niçoise over Garlic Mashed Potatoes 14

*Crushed tomatoes, marinated black olives, garlic & baby spinach*

Otter Creek Beer Batter Fish and Chips 14

*Malted vinegar, tartar sauce & Jicama slaw*

Housemade Ricotta Cavatelli with Beurre Blanc 13

*Sautéed shallots, Asiago cheese, spinach, tomato & garlic.  
Add grilled chicken \$5, scallops or sautéed shrimp Provencale \$7*

Most dishes can be made gluten free; ask your server for details