

# Restoration Bar Lunch Menu

## Starters

Charcuterie and Cheese 22

Prosciutto, Salame Rustico

Chapel Hill Farms Bresaola, St. Angel Brie

Hook's 5 Year Cheddar, Honeycomb, Grapes

Grilled Sourdough Focaccia

Roasted Pumpkin Bisque 12

Curry Crème Fraiche, Roasted Pepitas

Fall Harvest Salad 14

Marinated Kale, Fresh Apple, Figs

Pomegranate Seeds, Roasted Pecans, Goat Cheese

Poppysseed Vinaigrette

Caesar Salad 12

Hearts of Romaine, Grana Padano,

Croutons, Caesar Dressing, White Anchovies

Salad Supplements

Grilled Chicken 10 Chilled Jumbo Shrimp 15

## Handheld's

Reuben Panini 18

House Cured Corned Beef, Sauerkraut, Swiss Cheese

House Thousand Island Dressing, Rye Bread

Route 11 Chips, Dill Pickle

Chicken Pesto Panini 16

Mozzarella Cheese, Roasted Red Peppers, Ciabatta

Route 11 Chips, Dill Pickle

French Onion Grilled Cheese 14

Caramelized Onion, Monterey Jack Cheese

Swiss Cheese, Sherry and Mushroom Jus, Sourdough

Route 11 Chips, Dill Pickle

## Artisanal Pizzas

Our featured hand-crafted pizzas are made with a rare and historically milled flour from the Red May Wheat Berry, the first improved wheat flour of the colonial era.

Gluten-Free Pizza Crust \$3

Margherita 19

Fresh Mozzarella, Basil, San Marzano Pizza Sauce

Add Pepperoni \$4

Wild Mushroom and Goat Cheese 20

Ricotta, Arugula, Roasted Garlic, Truffle Honey

Artisan Italian 22

Chapel Hill Farms Pepperoni, Sausage, and Bresaola

Balsamic Braised Onions, Fresh Mozzarella

San Marzano Pizza Sauce, Basil, Oregano

## Desserts

Pumpkin Swirl Cheesecake 12

Gingersnap Cookie Crust, Salted Caramel

Cinnamon Chantilly