



LUNCH

STARTERS

- HUMMUS & GARDEN VEGETABLES** (V) 14
house-made hummus finished with extra virgin olive oil, served with seasonal crisp vegetables and warm olive-oil brushed naan
- QUESADILLA** 10
griddled flour tortilla filled with sautéed peppers & onions, melted cheese, shredded lettuce, diced tomato, fresh salsa, sour cream [chicken +7](#) [steak +7](#) [shrimp +9](#)
- CAULIFLOWER BITES** 12
crispy battered cauliflower florets tossed in your choice of sauce with blue cheese or ranch dressing
- CHICKEN WINGS** 16
crispy fried chicken wings tossed to order in BBQ, mild, hot, garlic parmesan, sweet Thai chili, or Nashville hot served with celery sticks and house blue cheese
- BUTTERMILK CHICKEN STRIPS** 12
hand-breaded chicken tenderloins marinated in buttermilk, fried golden & tossed in your choice of sauce
- SESAME CRUSTED TUNA** (GF) 17
Rare-seared yellowfin tuna crusted in black and white sesame seeds, paired with wakame seaweed salad, pickled ginger, wasabi, and ponzu
- MAC & CHEESE BITES** 13
creamy macaroni and cheese, breaded and fried until crisp, served hot and golden
- CHICKEN & WAFFLES** 15
boneless chicken bites, maple-glazed waffle fries, house-made vanilla mustard syrup
- BAVARIAN PRETZEL** 14
warm, salted Bavarian pretzel served with Düsseldorf mustard and house beer cheese sauce
- SPINACH & ARTICHOKE DIP** 15
creamy blend of spinach, artichokes, and melted cheeses, baked and served with house-made tortilla chips

SOUP & SALAD

- FRENCH ONION SOUP** (GF) 8
slow-simmered caramelized onions in rich beef broth, finished with melted cheese & crostini
- SOUP OF THE DAY** 4 / 7
- CAESAR SALAD** (GF) 7 / 12
crisp chopped romaine, herb croutons, grana padano crisp, classic Caesar dressing
- MANOR SALAD** (GF) 8 / 14
mixed greens tossed with marinated figs, candied pecans, dried apricots, goat cheese, and raspberry vinaigrette
- CHOPPED SALAD** (GF) 8 / 14
romaine lettuce, grape tomatoes, hard-boiled egg, blue cheese crumbles, chopped bacon, avocado, sweet & sour dressing
- ASIAN SALAD** 14
crisp greens topped with wonton strips, roasted peanuts, carrots, edamame, and sesame ginger dressing
- COLD COUS COUS SALAD** 14
arugula greens tossed with tomato, pepper, olives, and lemon vinaigrette
- BURRATA CAPRESE** *gf available* 15
creamy burrata with bruschetta, finished with balsamic reduction, olive oil, sea salt, cracked pepper, and prosciutto, served with butter toasted crostini
- POWER BOWL** 14
spinach, broccoli, tomato, cucumber, black beans, egg, couscous and lemon vinaigrette with your choice of protein

PROTEIN ADD-ONS
chicken +7 / salmon +9 / shrimp +9

HANDHELDS Served with choice of: French Fries, Sweet Potato Fries, House Chips or Fruit Cup

- CLUB SANDWICH** 16
classic triple-deck sandwich with ham or turkey, crispy bacon, lettuce, tomato, American cheese, and mayo on your choice of bread
- SMASHED BURGER** 14
two thin-pressed Angus beef patties seared on the griddle, topped with Cooper Sharp American, lettuce, tomato, onion, pickles, and house sauce [triple patty +4](#)
- PHILLY CHEESESTEAK** 17
thin-sliced ribeye grilled with onions and peppers, topped with melted Cooper Sharp American and mayo on a hoagie roll
- ROAST PORK ITALIANO** 17
Slow-roasted pork piled high on a long roll with sharp provolone, sautéed broccoli rabe, and long hots
- BLACKENED MAHI MAHI SANDWICH** 19
blackened mahi mahi filet topped with lettuce, tomato, onion, and spicy remoulade on a toasted bun
- MANOR BURGER** 16
juicy Angus beef patty grilled to order, topped with lettuce, tomato, onion, pickle, and house secret sauce served on a toasted brioche bun with choice of cheese
- SHRIMP TACOS** 17
three soft tortillas filled with cilantro-lime grilled shrimp, fresh tomatoes, and finished with spicy aioli
- FISH & CHIPS** 15
pub style cod in English style batter, served with tartar and cocktail sauce
- HOT HONEY CHICKEN SANDWICH** 15
homestyle seasoned chicken, tossed in hot honey with pickles & smothered with melted pepperjack on a toasted brioche bun
- CALIFORNIA CHICKEN MELT** 16
grilled or blackened chicken, pepper jack cheese, smashed avocado, bacon, lettuce, tomato, and ranch on a toasted brioche bun

(GF) Gluten Free (V) Vegan

Consuming undercooked meats, poultry, eggs, shellfish, or seafood may increase the risk of food borne illness. We cannot guarantee complete safety from allergens.