

Lunch Menu

Mocktails

strawberry lemonade
blueberry Italian soda
raspberry mock-mule
mango iced tea
iced hazelnut coffee
passionfruit spritzer

Beverages

Local & imported beer: bottle, can & draft *view list on table tent*
Red & white wine: glass & bottle *view list on table tent*
Specialty cocktails *view list on table tent*
Coca cola products
Recess Coffee & Espresso drinks

Soups

French Onion Soup

Caramelized onions,
croutons, swiss \$6/\$8

Soup of the Day

Chef's daily inspiration
\$5/\$7

Potato Leek

\$5/\$7 (*vegetarian, gf*)

Starters

Fried Cheese Curds

Spicy and crispy fried, house
made bleu cheese. \$15
(*vegetarian*)

Fried Brussels

Pancetta,
hot honey
\$13 (*vegetarian by request*)

Hummus of the Day

Veggie sticks, baked pita,
chef's choice topping
\$13 (*vegetarian*)

Salads

Phoebe's*

Mixed greens, grapes,
toasted walnuts,
crumbly bleu cheese,
house vinaigrette
(*vegetarian, gf*) \$8/\$12

Wedge Salad

Baby iceberg, bleu cheese
dressing, chopped bacon,
cherry tomatoes, chives
(*gf*) \$8/\$12

Caesar

Romaine hearts,
garlic croutons,
asiago cheese,
house made Caesar
dressing \$7/\$11

Add to any salad: Portobello \$4, Fried Tofu \$5, Grilled Chicken \$5, Shrimp-4 \$7, Salmon-5oz \$9

** Contains nuts. If you have a food allergy, please notify us.
Ask an employee for assistance, if you have food allergy questions.*

Sandwiches & Such

Italian Melt

Capicola, salami, prosciutto, aged provolone, arugula, tomato, red onion, pesto aioli, toasted long roll. Kettle chips. \$15

Atlantic Salmon (5 oz)

Pan seared Atlantic salmon.
Horseradish crème fraiche,
roasted red beets, white rice, basil oil. (gf) \$17

Specialty Burger (8 oz)

Black Angus beef patty, onion jam, goat cheese, arugula, tomato, soft roll. Fries. \$17

Turkey Melt

Roasted turkey breast, spicy mustard, melted swiss, toasted croissant. Kettle chips. \$16

Shrimp & Grits (4)

Sauteed shrimp, truffled grits, mild chorizo sausage, wilted arugula, basil oil. (gf) \$16

Pear & Chicken Sandwich

Grilled chicken breast, poached pears, honey aioli, swiss, arugula, brioche roll. Fries. \$16

Short Rib "Stroganoff"

Braised & pulled short rib, rich beef gravy with crimini mushrooms, egg noodles, horseradish crème fraiche. \$17

Dijon Chicken

Grilled chicken breast, Dijon cream sauce, green beans, white rice. (gf) \$16

Sub gluten free roll \$1

Vegetarian Items

Gnocchi

House made creamy tomato vodka sauce, shredded brussels, basil pesto. \$14

Impossible "Sloppy Joe"

Sandwich (vegan)

Seasoned impossible meat simmered with spiced tomato sauce. Soft roll.

Sweet potato fries. \$15

Seasonal Flat Bread*

Hot honey, goat cheese, dried figs, sauteed arugula.

(vegetarian) \$15

Fried Tofu (vegan, gf, df)

Fried tofu tossed with sweet chili sauce, over green beans, carrot slaw, broccolini, white rice \$15

Deep Dish Quiche *Phoebe's classic since 1976*

Quiche with chef's choice of daily ingredients, mixed green salad. \$14

** Contains nuts. If you have a food allergy, please notify us.*

Ask an employee for assistance, if you have food allergy questions.

Sorry, separate checks are not available for parties of 8 guests or more.

18% Gratuity may be added to parties of 8 guests or more.