

Lunch Menu

Mocktails

strawberry lemonade
blueberry Italian soda
pomegranate mock-mule
peach 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

Broccoli Cheddar

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

Starters

Yuca Mozzarella Balls

Spicy tomato gazpacho
\$13 (*veg, gf*)

Hummus of the Day

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

Warm Tomato Caprese Dip

Tomato, basil pesto, melted
mozzarella & cream cheese
dip. Balsamic reduction.
Fresh bread. \$14 (*veg*)

Salads

Phoebe's*

Mixed greens, grapes,
toasted walnuts, crumbly
bleu cheese, house dijon
vinaigrette (*veg, gf*) \$9/\$13

Cobb

Iceberg, bacon, crumbled
bleu cheese, hard boiled
egg, cherry tomato, scallion,
ranch dressing. (*gf*) \$10/\$14

Caesar

Romaine hearts,
garlic croutons, asiago
cheese, house made
Caesar dressing \$8/\$12

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

Honey Chipotle Shrimp

Crispy pancetta bacon & red chili oil.

Sharp cheddar grits. Cilantro-lime spring slaw. *(gf)* \$17

Atlantic Salmon (5 oz)

Pineapple & tomato salsa. Coconut, purple sticky rice.

Sauteed arugula. *(gf, df)* \$17

Specialty Burger (8 oz)

Black angus, melted muenster cheese, roasted tomato chutney, pickled red onion, arugula, soft roll. Fries. \$17

Lamb Burger (7 oz)

Whipped feta, sliced tomato, red onion, baby spinach, brioche roll. Kettle chips. \$19

Chicken Sandwich

Grilled chicken breast, whipped strawberry ricotta, spinach, pickled red onion, balsamic glaze, brioche roll. Fries. \$16

Coconut Curry Chicken

Grilled chicken breast, yellow curry sauce, Coconut, purple sticky rice. Sauteed snap peas. *(gf,df)* \$16

Braised Short Rib

Sharp cheddar grits, Italian marinated tomatoes, sauteed arugula, crispy shallots. *(gf)* \$17

Beef on Weck

House roasted beef, horseradish cream sauce, au jus, kimmelweck roll. Fries. \$17

Sub gluten free roll \$1

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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.

Vegetarian Items

Orecchiette Pasta

Mint & basil pea pesto, sauteed snap peas, yellow squash, red onion, cherry tomato, spinach. *(df)* \$15

Seasonal Flat Bread

Sauteed spinach, marinated cherry tomatoes, red onion, whipped feta. \$15

Fried Tofu

Rice flour crusted, fried tofu. Honey-ginger soy sauce. Coconut, purple sticky rice, snap peas, citrus cilantro slaw. *(gf,df)* \$15

Deep Dish Quiche

Phoebe's classic since 1976
Quiche with chef's choice of daily ingredients, mixed green salad. \$14

Tuscan Gnocchi

Artichoke hearts, sun-dried tomatoes, capers, basil pesto. \$16