

# Lunch Menu

## Soups

### French Onion Soup

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

### Soup of the Day

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

### Potato Leek

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

## Starters

### Crab Rangoons (6)

Crispy fried, crab & cream  
cheese filling. Sweet chili  
sauce. \$15

### 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

### Arugula Salad

Sliced pears, craisins, red  
onion, vanilla mascarpone,  
balsamic vinaigrette  
(*vegetarian, 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*

## Vegetarian Items

### Winter Risotto

Roasted red beet, leek & asiago risotto, broccolini. (*gf*) \$15

### House Recipe Veggie Burger

Black beans, rice & mushroom 'burger', cheddar, greens, tomato, pickled red onion,  
chipotle-lime aioli, soft roll. Sweet potato fries. \$15

### Seasonal Flat Bread\*

Garlic-oil base, poached pears, crushed walnuts, broccolini, crumbled bleu cheese. \$15

### Fried Tofu (*vegan, gf, df*)

Soy, ginger & citrus vinaigrette. Kale, shredded brussels sprouts, rice noodles.  
Tarragon, carrot & fennel slaw. \$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.*

# Sandwiches & Such

*Sub gluten free roll \$1*

## **Ham Melt**

Honey ham, white cheddar, grilled pineapple, cherry aioli, toasted white bread. Kettle chips. \$15

## **Atlantic Salmon** (5 oz)

Pan seared Atlantic salmon. Basil-chive pesto.

Sauteed red beets & white beans, wild rice, broccolini. (gf, df) \$17

## **Specialty Burger** (8 oz)

Black angus beef patty, whipped mascarpone cheese, thyme aioli, arugula, red onion, soft roll. Fries. \$17

## **Phoebe's "Club" Sandwich**

Toasted white bread, turkey, honey ham, applewood smoked bacon, arugula, herb aioli, tomato, swiss. Kettle chips. \$16

## **Seared Shrimp** (4)

Roasted red beet, leek & asiago risotto, broccolini.

Herb marinated mozzarella pearls. (gf) \$16

## **Pear & Chicken Sandwich**

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

## **Short Rib & Rice Noodles**

Braised & pulled short rib, rice noodles, rich beef broth with kale, red cabbage, shaved brussels sprouts, mushrooms, basil & cilantro. (gf, df) \$17

## **Apricot Glazed Chicken**

Grilled chicken breast, golden apricot glaze, wild rice, broccolini. (gf, df) \$16

*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.*