## LUNCH

## DAILY SOUP \$6

BABY SPINACH SALAD \$10
Olive oil roasted beets, Westfield Farms goat cheese, candied walnuts, honey-vinaigrette dressing

CHOPPED SALAD \$12

Pulled chicken, tiny tomatoes, blue cheese, egg, crispy chick peas, Applewood smoked bacon, buttermilk ranch

QUINOA AND ARUGULA SALAD \$12
Roasted root vegetables, asparagus, pine nuts, parmesan

Add roasted chicken breast or chicken salad \$4.00



BLACK ANGUS BURGER \$13 Vermont cheddar, smoked bacon, herb aioli

CHICKEN SALAD SANDWICH \$12 roasted onion, candied walnuts, French bread

GRIDDLED TURKEY SANDWICH \$12 Cabot cheddar, avocado, tomato, smoked garlic aioli

BEEF SHORT RIB GRILLED CHEESE \$13 Cabot cheddar, Gouda, sautéed peppers and onions

HOUSE MADE HUMMUS PLATE \$11 crudité, marinated olives, pita chips

CHARCUTERIE PLATE \$13
Sopressata, prosciutto, Manchego cheese, local honey, pickled vegetables

HALF SANDWICH WITH DAILY SOUP \$12 Chicken Salad, Griddled Turkey Sandwich, Beef Short Rib Grilled Cheese

CABOT CHEDDAR STRATA \$11 Spinach, Gruyere cheese, side salad

VEGETABLE FLATBREAD \$10 Locally sourced veggies, fresh cheese, herbs

All sandwiches served with rosemary-salted French Fries or a side salad

18% gratuity will be added parties of six or more.

Before placing your order, please inform your server if anyone in your party has a food allergy.

\*Gluten-free



Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.

Fruitlands Museum and Trustees members and employees receive a 10% discount on food and non-alcoholic beverages.