

LUNCH MENU

SERVED 10:30AM-4PM

Bread crafted to
perfections by our
pastry chef

Gluten Free Bread
Available

BURGERS & SANDWICHES

Served with French Fries
Sub sweet potato fries \$3
Sub Ceasar or Side Salad \$3

BEEF TENDERLOIN SANDWICH 16

Black Pepper Brioche, Gruyere
Cheese, Caramelized Onions,
Balsamic Glaze. French Fries

FRENCH DIP 18

Roasted Beef, Gruyere,
Horseradish aioli, Toasted
Baguette, Au jus Sauce.

GRESIA'S CHICKEN SANDWICH 15

Grilled Chicken, LT, Mayo, Pepper
Jack Cheese, Bacon, Avocado
Slices on Fresh Brioche Bun.
Side Jalapeno Ranch

THE CLUB 18

Smoked turkey, Ham, Thick sliced
Bacon, Gruyere, Cheddar, LTM on
Pan de Mie.

CLASSIC BLT 14

Steak Bacon.
Add Avocado \$3

HOMEMADE CHICKEN SALAD 14

Lettuce, Tomatoes on Brioche.

CLASSIC BURGER 18

8 oz, Texas Cab Beef, Sharp
Cheddar, Lettuce, Tomatoes, Thick
sliced Bacon, Secret Sauce.

LAMB BURGER 19

8 Oz. New Zealand Lamb, Creamy
Goat Cheese, Arugula, Tomato,
Fried Shallots, Tzatziki Sauce
scratch made Brioche.

FRENCHIE BURGER 18

8 Oz Texas CAB Patty, Brie, Crispy
shallots, Mushroom, Dijonnaise



STARTERS

RHODE ISLAND CALAMARI 14

Grilled Banana Peppers, Sweet
Chili Sauce.

HOUSE MADE- SPINACH DIP 12

Served with Toasted Baguette



MUSSELS AND FRIES 24

Mussels, Garlic, White Wine,
Herbed Butter Sauce Served with
French fries and Toasted baguette.

PARMESAN TRUFFLE FRIES 12

JUMBO LUMP CRABCAKES 17

CHEESE AND CHARCUTERIE BOARD 24

Chef Selection Cornichon, Grapes,
Strawberries, Humboldt Fog Goat
Cheese, Prosciutto, Brie Cheese,
Gruyere Cheese. Served with
Crostini Bread.

HOMEMADE HUMMUS 12

Served with Pita Bread.

ESCARGOT EN PERSILLADE 15

Garlic butter, Parsley, white wine.
Toasted Baguette.

PANINIS



Gluten free Bread
available

SERVED WITH FRENCH FRIES

SUBSTITUTIONS

Ceasar or House Salad \$ 3
Sweet Potato Fries \$3

CHICKEN AND BRIE PANINI \$16

Brie Cheese spread, grilled
chicken, Tomato, Arugula, Drunken
Cranberry Sauce,

TURKEY PANINI 16

Smokey Turkey, Gruyere cheese,
Tomato, Dijon Mustard on
Cranberry Pecan Bread.

TOMATO MOZZARELLA PANINI

16

Fresh Mozzarella, Pesto, Balsamic,
Tomato.

SOUPS/SALADS COMBOS

Made From Scratch daily.

TOMATO BASIL BISQUE

Cup \$6 Bowl \$9



TRADITIONAL FRENCH ONION

Cup \$6 Bowl \$9

LUNCH COMBO 16

Pick two: Any Cup Of Soup, Side
Ceasar or House Salad, Any Panini,
BLT Sandwich or Chicken Salad.

GRILLED CHEESE AND TOMATO BASIL BISQUE 14



PROTEIN OPTIONS

Grilled chicken \$7

Grilled Salmon \$9

4 Jumbo Garlic Herb Shrimp

BISTRO SALAD 15

Cherry Tomatoes, Cucumber, Red
Onions, Feta Cheese, Scratch Made
Lemon Vinaigrette.



CEASAR SALAD 14

Homemade Creamy Ceasar
Dressing, Romaine, Shaved
Parmesan, Fresh Baked Croutons.

COBB SALAD 21

Grilled Chicken (6 oz), Bacon,
Cherry Tomatoes, Hard Boiled
Eggs, Hass Avocado Slices, Bleu
cheese crumbles. Ranch Dressing

CAPRESE SALAD 19

Fresh Mozzarella, Balsamic, Pesto,
Heirloom Tomatoes, Fresh Basil.

