

LUNCH

10:30-4:00 pm

Gluten Free Bread
Available upon request



BURGERS & SANDWICHES

Choice of French Fries.
Sweet potato fries \$4
Ceasar or house Salad \$4
Truffle fries \$6

BEEF TENDERLOIN SANDWICH 17

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

FRENCH DIP 19

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

GRESIA'S CHICKEN SANDWICH 17

Grilled Chicken, LT, Mayo, Pepper Jack Cheese, Thick Bacon, Avocado Slices, 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 15

Lettuce, Tomatoes on Brioche.

CLASSIC BURGER 18

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

LAMB BURGER 19.99

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

FRENCHIE BURGER 19.99

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

Gluten free Bread
available upon
request

STARTERS

RHODE ISLAND CALAMARI 15

Grilled Banana Peppers, Sweet Chili Sauce.

HOUSE MADE- SPINACH DIP 13

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 16

Garlic butter, Parsley, white wine. Toasted Baguette.



PANINIS

SERVED WITH FRENCH FRIES

SUBSTITUTIONS

Sub Truffle fries \$6
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 \$7 Bowl \$10



TRADITIONAL FRENCH ONION

-Cup \$7
- Bowl, puff pastry \$11

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 15

Cheddar, Gruyere, Smoked Gouda.
Add Ham \$ 3
Add Smoked Turkey \$ 4

SALADS

PROTEIN OPTIONS

Grilled chicken \$7
Grilled Salmon \$9
4 Jumbo Garlic Herb Shrimp \$6

BISTRO SALAD 15

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



CEASAR SALAD 15

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.

