

WINTER LUNCH MENU

APPETIZERS

SEASONAL SOUP

created with the freshest ingredients

P/A

ARANCINI

three cheese, tomato sauce, arugula & pecorino

15.

CRISPY 412 ROLL

shrimp, spicy crab, avocado, pickled ginger, wasabi & sweet-hot sauce

16.

CLAMS

winter ale, sausage, white beans, thyme & crostini

15.

SALADS

CAESAR

romaine, Elizabeth's classic egg-free Caesar dressing, parmesan, rustic croutons & shaved pecorino

8. half

14. whole

7. add grilled chicken

9. add grilled salmon

BEET & CITRUS

shaved fennel, goat cheese, almonds, pomegranates & champagne vinaigrette

8. half

14. whole

7. add grilled chicken

9. add grilled salmon

ASIAN SEED & CHICKEN SALAD

field greens, napa cabbage, vegetables, mango, avocado & Chinese mustard vinaigrette

17.

ROASTED PEAR

warm brie, local greens, sweet cranberries, spiced nuts & cider wine vinaigrette

14. whole

7. add grilled chicken

9. add grilled salmon

FRITTATA & SANDWICHES

FRITTATA

composed daily

16.

TOASTED THREE CHEESE

half sandwich, Dijon, prosciutto, cider greens & soup of the day

17.

412 BURGER*

cheddar, bacon, tomato BBQ, bistro spicy mayo, onion ring & fries

19.

MIDDLE EASTERN WRAP

grilled peppers, eggplant, roasted garlic bean spread, za'atar, goat cheese, pickled carrot & sherry greens

17.

GRILLED TROUT TACOS

pickled slaw, avocado & mango salsa, Gochujang crème, a side of champagne greens & beans

18.

CHICKEN SANDWICH

pecan crusted, bacon, brie, mustard & cider-orange sauce, side of cider greens

17.

ENTRÉES

GRILLED SALMON*

roasted fingerling potatoes, baby beans, olives, capers & aioli

19.

SCALLOPS & SHRIMP RISOTTO

braised fennel, tomato, spinach, parmesan & shell butter

21.

5 SPICED CHICKEN

Asian vegetable stir-fry & sesame & green onion rice

16.

GRILLED PORK LOIN

Bistro cassoulet, sausage, white beans, gruyere crust

18.

CHEESE PLATE

fresh fruit & crackers

17.