

SOUPS

Cup \$5, Bowl \$8

Chef's Soup Of The Day

Vegetarian Vegetable

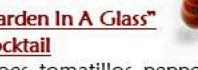
Ask about Gluten Free or Vegan Options



TRY OUR SOUP AND SALAD SPECIAL. A BOWL OR CUP OF OUR FARM PREPARED SOUPS, HOUSE SALAD, AND FRESH BREAD.

\$12 CUP, \$14 BOWL

Elderberry Pond's "Garden In A Glass" Tomato Cocktail



Our own fresh organic tomatoes, tomatillos, peppers, garlic, shallots, onions, celery, basil, and parsley in a nonalcoholic beverage...the essence of summer 4 oz. Glass -\$4.50

Mixed Greens Salad

Field greens and seasonal vegetables served with a house vinaigrette dressing

with Shrimp \$8, Chicken \$6, Portobello Mushroom \$5

Roasted Garlic & Brie Bruschetta

Our own Certified Organic "Music" Garlic Roasted and Served on Bruschetta. (One of our popular appetizers) \$13

Pizza Of The Day

Ask your server about our daily fresh pizza

We are offering our delicious farm fresh soups to go in pint containers - \$12

ITEMS ORDERED WITH GLUTEN FREE BREAD -ADD 50c

Executive Chef - Chris Lego Desserts by Cheryl McDonald

WILL BE AUTOMATICALLY ADDED TO THE BILL



NOTE: FOR ALL LUNCH TABLES OF 6 OR MORE A 20% GRATUITY

ENTRÉES

CHEESE BURGER

PASTURE RAISED ANGUS COOKED TO YOUR LIKING AND SERVED WITH LETTUCE, CARAMEUZED ONIONS AND A 3 CHEESE BLEND. \$16. (\$17.50 ON A GLUTEN FREE ROLL)

ELDERBERRY POND ITALIAN SAUSAGE SANDWICH

OUR OWN PASTURE RAISED HERITAGE PORK SAUSAGE (MEDIUM SPICY) SERVED IN THE CLASSIC STYLE WITH PEPPERS AND ONIONS. ON A BAKERY ROLL, A CUSTOMER FAVORITE.

\$15

ELDERBERRY POND ASIAN SALAD

FRESH GREENS MIXED WITH MANDARIN ORANGES, CHOW MEIN NOODLES AND TOASTED SLICED ALMONDS. TOPPED WITH ASIAN DRESSING & SLAW

> CHICKEN -\$16 , SHRIMP \$18 PORTOBELLO MUSHROOM (VEGETARIAN) \$15

MUSHROOM AND SPRING GREENS RISOTTO

OUR ORGANIC FIELD GREENS, ROASTED RED PEPPERS, BUTTON & PORTOBELLO MUSHROOMS: FINISHED WITH ROASTED RED PEPPER COULIS, LEMON ZEST AND TOPPED WITH PARMESAN CHEESE CREAM SAUCE \$14

SAUTÉED SHRIMP

SAUTÉED SHRIMP SERVED ON PENNE PASTA WITH A FIRE ROASTED TOMATO CAJUN CREAM SAUCE AND PARMESAN CHEESE \$17

VEGETARIAN PASTA

SEASONAL VEGETABLES, ONIONS, GREENS, ARTICHOKES, ROASTED RED PEPPERS, SUNDRIED TOMATOES IN A LIGHT. LEMON, WHITE WINE & BUTTER SAUCE ON LINGUINI & TOPPED WITH FETA CHEESE

\$14

CHICKEN SALAD CROISSANT

TRADITIONAL CHICKEN SALAD SERVED WITH LETTUCE ON A TOASTED CROISSANT.

\$15

OUR SIGNATURE CRAB CAKES ON A BED OF GREENS

PREPARED WITH TROPICAL BLUE CRAB AND SERVED WITH CHIPOTLE MAYONNAISE \$17

CHICKEN PESTO PASTA

CHICKEN, MUSHROOMS, GREENS, SUN DRIED TOMATOES IN A CREAMY PESTO SAUCE OVER PENNE PASTA TOPPED WITH PARMESAN CHEESE

\$16