

# LUNCH

## Soups, Snacks and Such

GINGER & SPICE SCENTED CARROT SOUP, PURE CARROTS, SPICED SESAME 'CROUTON' AND FETA SWIRL \$13

FRESH CLAM AND CELERY CHOWDER, POTATOES, OLD BAY CORNBREAD CRUMBLE \$13

OLIVIA'S CHEESE BALL, LAVENDER, PISTACHIO, FIG-HONEY AND CRISPS \$10

DROP BISCUITS AND BUTTER \$5

SAVORY HUSHPUPIES AND SALTED HONEY WHIP \$8

ROSEMARY KETTLE CHIPS & PETITE CHEESE FONDUE \$6

CUCUMBER, BULGUR, FETA SIDE \$5

PICKLED THINGS \$4

## The Seasonal Healthy Salad Bar

EAT YOUR VEGGIES! CRUDITÉS AND GODDESS DIP FOR YOUR TABLE\* \$10

LITTLE LETTUCE SALAD, RADISHES, PINK PEPPERCORN VINAIGRETTE \$10

ARUGULA, APPLE, MAPLE SMOKED CHEDDAR SALAD, CRANBERRY & WALNUT GRANOLA\* \$12

GREEK SHRIMP AND ESCAROLE SALAD, ORZO, FETA, OLIVES, CUCUMBER & TOMATO \$19

DIJON DRESSED CHICKEN SALAD, LETTUCES, GRAPES, ALMONDS AND GOAT CHEESE TOAST \$15

SKEWERED SALMON BOWL, WATERCRESS, BEETS, LENTILS, SUNFLOWER SEEDS AND DIJON \$22

## Sandwiches & Hot Lunch Specialties

CRISPY FRIED CHICKEN PICCATA, SPAGHETTI, OLIVE OIL, LEMON, CAPERS AND WILTED ESCAROLE \$22

EGGPLANT AND PORTABELLA PARMIGIANA, POMODORO SAUCE, BURRATA CHEESE, SPINACH AND PINE NUTS \$18

HOUSE TURKEY MELT, PEPPER JACK CHEESE, FRESH AVOCADO, PIQUILLO AIOLI, GRIDDLED ENGLISH MUFFIN \$16

OLD FASHIONED SHAVED PRIME RIB SANDWICH AU JUS, CHARRED ONION REMOULADE AND CHALLAH BUN \$20

FRIED FLOUNDER & HUSHPUFFY PLATTER, CRISPY RHODE ISLAND FLOUNDER AND FRESH VEGETABLE SLAW \$24

JUICY, GRIDDLED ANGUS BURGER: CHEESE FONDUE, SLIVERED ONION, AIOLI AND POTATO BUN \$18

RICOTTA RAVIOLI, GREEN GARLIC SAUCE, SWEET GARDEN PEAS, PECORINO AND BURNT BREADCRUMBS \$20

TUSCAN BLACK KALE RISOTTO, MEYER LEMON, PECORINO AND CRISPY BRUSSELS SPROUTS \$17

## Sweet and Not So Sweet

RAPTURE. BLONDIE SUNDAE. MISO BUTTERSCOTCH ICE CREAM & CRUNCHY CASHEWS \$11

DIRT SUNDAE. CHOCOLATE MOUSSE, CRUSHED COOKIES AND CHERRY PÂTE DE FRUIT \$11

TRUE LOVE: STRAWBERRY SHORTCAKE 'SUNDAE,' STRAWBERRIES, POPPY AND BUTTERMILK ICE CREAM \$12

VANILLA CARAMEL CONE SUNDAE, CHOCOLATE WAFFLE CONE CLUSTERS AND CARAMEL SWIRL \$11

PLEASE ALERT YOUR SERVER ABOUT ANY FOOD ALLERGIES.

\*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS. 05.09.19

# The Love.

## DRINK

BOTTOMLESS ORGANIC CLASSIC BLACK ICED TEA \$4  
LACROIX WATER - PLEASE ASK FOR TODAY'S FLAVORS \$2  
HOMEMADE SALTED CHERRY LAVENDER SODA \$5  
SAN PELLEGRINO ARIANCIATA ROSSA (BLOOD ORANGE) \$4  
BOYLAN'S CREAM SODA \$4  
BABA'S BREW BEE'S KNEES HONEY CHAMOMILE KOMBUCHA \$8  
LA COLOMBE ICED COFFEE \$6  
LOVE LATTE \$6      VANILLA LATTE \$6      CUP O' JOE \$4

## COCKTAILS

KILLER TOMATO! OUR SPICY BLOODY MARY WITH LOCAL VODKA AND PEPPERONCINO \$14  
CÉRISE. OUR CHAMPAGNE COCKTAIL. BUBBLY, SALTED CHERRY & LAVENDER SYRUP, REGAN'S BITTERS \$13  
THE FIG AND THE LEMON. MODAGOR GIN, ITALIAN LIMONCELLO AND FIG SYRUP \$14  
A VERY GOOD BOURBON DRINK: JIM BEAM BLACK, GRAN CLASSICO, IRIS VERMOUTH, CIDER \$14  
A MULE WITH NO NAME. SMOKEY MEZCAL, GINGER, APEROL, DOWNEAST GRAPEFRUIT CIDER \$14  
THE BROKEN ARROW. REPOSADO TEQUILA, LIME, PRICKLY PEAR PURÉE, AGAVE, SALT \$14  
BLUEBERRY BUCK. OLD OVERHOLT BONDED RYE, BLUEBERRY, GINGER, LIME \$14  
ANOTHER DAY IN PARADISE. BUBBLY SANGRIA WITH STRAWBERRIES AND AROMATIC VERMOUTH \$14  
LOVE SAZERAC. OUR BOOZY TAKE ON THE CLASSIC WITH THE LOVE'S EXCLUSIVE BARREL OF DAD'S HAT  
OVERPROOF RYE, VIEUX CARRÉ ABSINTHE, AND PEYCHAUD'S BITTERS \$18

## BY THE GLASS

CAVA BRUT ROSÉ, JUVE Y CAMPS, PENEDES, SP, NV \$13/\$65  
METHODE CAP CLASSIQUE BRUT, GRAHAM BECK, SOUTH AFRICA, NV \$15/\$75  
CHAMPAGNE 'BRUT', VEUVE CLICQUOT, REIMS, FR, NV \$25/\$125

GRENACHE BLANC BLEND, CÔTÉ MAS, CÔTEAUX DU LANGUEDOC, FR (1L) \$10/\$60  
SAUVIGNON BLANC, GIESEN, MARLBOROUGH, NZ, 2017 \$13/\$60  
GRÜNER VELTLINER, GALEN GLEN, LEHIGH VALLEY, PA, 2018 \$14/\$68  
CHARDONNAY, IL CUORE, MENDOCINO COUNTY, CA 2016 \$15/\$72  
VIURA/TEMPRANILLO ROSÉ, VIÑA REAL, RIOJA, SP, 2018 \$13/\$60  
GRENACHE/SYRAH ROSÉ, ELICIO, IGP MEDITERANEE, FR, 2018 \$13/\$60

GRENACHE/SYRAH, DOMAINE DES CHANSSAUD, CÔTES DU RHÔNE, FR, 2016 \$12/\$56  
CABERNET SAUVIGNON, PHONETIK WINE COMPANY, CA, 2015 \$17/\$82  
PINOT NOIR, SEAN MINOR, CA 2017 \$14/\$68  
MALBEC, PORTILLO, MENDOZA, ARGENTINA, 2017 \$13/\$60

## BEER AND CIDER

ALLAGASH WHITE BELGIAN STYLE WHEAT BEER 5.2% ABV \$9  
DOGFISH HEAD AMERICAN BEAUTY. PALE ALE WITH GRANOLA, HONEY, AND HOPS 6.5% ABV \$8  
VICTORY HOMEGROWN DRY-HOPPED LAGER 4.8% ABV \$7  
ANCHOR BREWING COMPANY ANCHOR STEAM BEER 4.9% ABV \$7  
STILLWATER GOSE GONE HOPPED. DRY-HOPPED GOSE STYLE SOUR ALE 4.8% ABV 16 OZ CAN \$12  
MILLER HIGH LIFE 4.6% ABV \$5  
SLY FOX HELLES LAGER 4.9% ABV \$6  
WISEACRE GOTTA GET UP TO GET DOWN. COFFEE MILK STOUT 5% ABV \$8  
DOGFISH HEAD FLESH & BLOOD IPA WITH BLOOD ORANGE AND LEMON 7.5% ABV \$8  
DOWNEAST GRAPEFRUIT CIDER 5.3% ABV \$8  
EMBARK CRAFT CIDERWORKS OLD MARAUDER DRY CIDER 6.9% ABV \$8

**The Love.**