



Executive Chef / Leonardo Maurelli III  
 Ariccia Chef de Cuisine / Paul Diaz

## LUNCH BUFFET

Monday-Friday / 11:00am-2:00pm

**Soup & Salad Buffet | 10.00 • Executive Lunch Buffet | 14.50**

Buffet includes non-alcoholic beverage

<b>BEGINNERS</b>	<b>CAESAR</b>   Romaine, house Caesar dressing, garlic focaccia croutons	8
	<b>A/T</b>   Bibb lettuce, hazelnut vinaigrette, gorgonzola cheese, house smoked bacon	7
	<b>SOUP</b>   seasonal	7

### SANDWICHES • choice of 1/2 soup, 1/2 salad or crispy fries

<b>CAPRESE</b>   tomato, baby spinach, buffalo mozzarella, balsamic glaze, pesto spread, Telera roll	10
<b>CLUB*</b>   roasted turkey, soppressata, provolone, tomato, sprouts, avocado, chipotle mayo, Telera roll	13
<b>REUBEN*</b>   corned beef, Swiss cheese, sauerkraut, Russian dressing, Rye bread	13
<b>CROQUE MADAME</b> ◊   croissant, two eggs, sausage gravy, ham, Swiss cheese	12
<b>BURGER*</b>   ground brisket, short rib, & chuck patty, Cheddar cheese, Bibb lettuce, beefsteak tomato, house made B&B pickles, fries	15

<b>PIZZA</b>	<b>POTATO PESTO</b>   Yukon Gold potato, Parmesan, mozzarella, housemade pesto	13
	<b>FOUR CHEESE</b>   Parmesan, mozzarella, goat cheese, black pepper mascarpone, San Marzano tomato sauce	15
	<b>MEAT LOVER</b>   imported pepperoni, Sicilian sausage, prosciutto di Parma, San Marzano tomato sauce	14
	<b>MARKET</b>   local zephyr squash, foraged mushrooms, balsamic braised organic chicken, alfredo sauce	15

*The "Usual Suspects"...pepperoni & margherita, always available*

### WEEKLY LUNCH SPECIALS • Monday-Friday / 11:00am-2:00pm • \$9.99

MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
Oven roasted pork* sandwich, mojo, brioche bun. fries	Brown sugar brisket*, baked beans, cornbread	Wood-fired snapper*, couscous, sun-dried tomatoes, toasted almonds	Spaghetti Bolognese*, veal, short-rib, brisket & chuck blend, parmesan cheese, parsley, side salad	Mrs. Annie's fried chicken*, mac & cheese, collard greens

\*Consuming raw or undercooked meat, poultry, seafood, shellfish or ◊ eggs may increase your risk of food borne illness. Under Alabama law, the consumer has the right to know, upon request to the food service established, the country of origin of farm-raised fish or wild fish

**Parties of 8 or more are subject to 20% gratuity.** Represents Gluten Free Dish

