



Opening Bell

- 13.00 Roasted Tomato Soup with Challah Grilled Cheese Sandwich *or* Local Greens, Grape Tomatoes, Cucumbers, Citrus Vinaigrette
- 8.00 Selection of Savory Dips – Roasted Garlic Hummus, Baba Ganoush, Lemon Fuul, Grilled Flatbread, Cucumber
- 16.00 Jumbo Shrimp Cocktail – Fresh Horseradish Cocktail Sauce
- 16.00 Pan Seared Crab Cakes – Charred Corn, Smoked Tomato, Mango, Red Onions, Cilantro

Flatbread Futures

- 12.00 Margherita – Fresh Tomato, Mozzarella, Basil
- 13.00 Wild Mushroom – Garlic Cream, Onion, Ricotta, Mozzarella
- 13.00 Garden – Artichokes, Onions, Tomato, Peppers, Olives, Parmesan, Basil
- 13.00 Smoked Salmon – Scallion Crème Fraiche, Red onion, Capers, Fresh Dill

Field Futures

Choose from the Freshest of Vegetables, Proteins and Dressings to Create Your Perfect Salad

- 12.00 Well Dressed Caesar – Romaine, Reggiano Parmesan, Garlic Croutons, Accoutrement
- 13.00 Baby Spinach – Crisp Apple, Pears, Fennel, Blue Cheese, Candied Pecans
- 13.00 Chopped Salad – Romaine, Iceberg, Applewood Smoked Bacon, Tomatoes, Eggs, Avocado, Blue Cheese
- 13.00 Beet & Arugula – Roasted Beets, Red Onions, Mandarin Oranges, Walnuts, Warm Goat Cheese

Proteins: Grilled Chicken 5, Skirt Steak 8, Poached or Grilled Shrimp 7, Seared Ahi Tuna 8, Jumbo Lump Crab Cake 8
Dressings: Champagne Vinaigrette, Caesar, Bleu Cheese, Balsamic, Raspberry Vinaigrette, Sesame Ginger, Ranch

Quick! Winthorpe + Valentine Lunch

- 15.00 Soup and Sandwich – Today's Soup or Roasted Tomato Soup, Artisanal Sandwich of the Day and Fresh Cookies

Basic Commodities

Sandwiches include a choice of Skinny Fries, Sweet Potato Fries, Dressed Baby Greens or Seasonal Cut Fruit

- 15.00 Lump Crab Cake Sandwich – Tomato Arugula, Aioli, Brioche Bun
- 16.00 Black Angus Burger – Shredded Lettuce, Red Onion, Tomato, Vermont Cheddar, Brioche Bun
Add up to Two (2) – Crisp Bacon, Sautéed Onions, Mushrooms, Avocado
- 14.00 Turkey Burger – Mozzarella, Arugula, Tomato, Red Onions, Avocado, Garlic Aioli
- 15.00 Ahi Tuna Melt – Ahi Tuna Salad, Tomato, Melted Cheddar, Whole Grain Bread

- 16.00 Philly Cheese Steak Sandwich – Shaved Angus Rib-Eye, Caramelized Onions, Sautéed Mushrooms, Colby Cheese
- 14.00 Lancaster County Chicken Panini – Turkey Bacon, Avocado, Tomato, Colby Cheese, Garlic Aioli, Sourdough
- 13.00 Create Your Own Omelet - Choose up to four (4) of the following, served with a choice of Fries or a Spring Salad
Vegetables – Mushrooms, Spinach, Mixed Fresh Herbs, Basil, Red Pepper, Onion, Roasted Tomato, Asparagus
Meats – Applewood Smoked Bacon, Ham, Pork Link Sausage, Turkey Sausage, Chicken Apple Sausage
Cheeses – Cheddar, Goat Cheese, Colby Jack, Sheep’s Milk Feta, Mozzarella, American
- 17.00 Spinach Pappardelle – Garlic Green Beans, Sundried Tomatoes, Roasted Almonds
- 17.00 Amish Chicken Pot Pie – Vegetables & Pearle Onions, Buttery Thyme Puff Pastry

Closing Bell

- 8.00 Bread Pudding – Berry Compote
- 8.00 Cream Cheese Carrot Cake
- 8.00 Warm Molten Chocolate Cake – Vanilla Bean Ice Cream
- 8.00 Crème Brulee
- 8.00 Citrus & Berry Symphony – Citrus Sorbet, Mandarin Slices, Berries, Nuts
- 3.00 Ice Cream Selection (Each Scoop) – Ask your server for today’s selection
- 3.00 Sorbet Selection (Each Scoop) – Ask your server for today’s selection

Liquidity

- 4.00 Assorted Soft Drinks
- 4.00 Homemade Lemonade
- 4.00 Starbucks Coffee – Regular or Decaffeinated
- 4.00 Tea Selection
- 5.00 Espresso, Americano
- 6.00 Cappuccino, Latte, Mocha
- 3.50 Hot Chocolate