



## SOUPS

Cup \$5, Bowl \$8

### **Chef's Soup Of The Day** *or* **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 non-alcoholic beverage...the essence of summer 4 oz. Glass - \$4.50

#### **Mixed Greens Salad**

Field greens and seasonal vegetables served with a house vinaigrette dressing

\$8

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

\$12



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

ITEMS ORDERED WITH GLUTEN FREE BREAD -ADD 50¢

**Executive Chef - Chris Lego**

**Desserts by Cheryl McDonald**



NOTE: FOR ALL LUNCH TABLES **OF 6 OR MORE** A 20% GRATUITY WILL BE AUTOMATICALLY ADDED TO THE BILL

## ENTRÉES



### **CHEESE BURGER**

PASTURE RAISED ANGUS COOKED TO YOUR LIKING AND SERVED WITH LETTUCE, CARAMELIZED 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, ARTICHOKE, ROASTED RED PEPPERS, SUN-DRIED 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

