

Lafayette Lunch Menu

with Dijon Mayo and julienne fries.

Starters

Soup of the day - \$5

Lafayette Salad - \$5

Mixed greens with a house-made balsamic vinaigrette, spiced pecans and apple julienne

Goat Cheese Salad - \$6

Mixed greens in balsamic vinaigrette, topped with goat cheese, dried cranberries, and spiced pecans

Nathaniel Greene Salad - \$6

Mixed greens, seasonal fruit, bleu cheese, and spiced pecans with creamy ranch

Spinach Salad - \$6

Baby spinach, bacon, and hard boiled egg with bacon balsamic vinaigrette (Vegetarian available)

It's "Betta" with Feta - \$6

Spring mixed greens with crumbled Athenos feta cheese covered with all natural Brianna's rich Poppy Seed Dressing and finished with an orange slice for perfection.

Fried Green Tomatoes - \$12

3 slices of green tomato, breaded and fried, served with mango salsa and small Brie slice.

Southern Egg Roll - \$7

Bacon, shredded pork, collard greens, onion, and Cajun spices make up a filling of this house specialty; served with sweet chili and a spicy Virginia peanut sauces

Corn Fritters - \$5

Served with cinnamon honey butter

Luncheon Entrées \$15

Braised Beef & Pasta

Slow roasted with a light gravy

Cajun Pasta w/shrimp

Sautéed peppers and onions with a Cajun parmesan garlic cream sauce

Lafayette Shrimp & Grits

Shrimp sautéed with onions, peppers, and BBQ sauce.

Blackened Salmon Filet

With side salad & mango rice

Vegetable Ravioli (6)

With a pesto garlic cream sauce

- Above Entrees with dinner roll

Luncheon Platters – with choice of sides

Crab Cake - \$15

Jumbo crab cake sandwich with lettuce, tomato and Remoulade

Fried Oyster - \$12

Breaded oysters with cocktail sauce, lettuce and tomato

Pork BBQ - \$9

Pulled pork with house made tangy barbeque sauce and cole slaw

Grilled Cheese Panini - \$8

With artisan blend of cheeses (Add Canadian Bacon- \$2)

B.L.T. - \$8

Traditional club style BTL (Bacon, Lettuce and Tomato) with mayonnaise on white wheat toast.

Baked Chicken with Rosemary & Thyme - \$12

Wrap w/lettuce, tomato and Basil mayo.

Chicken Stripes (6) - \$8

Served with Ranch, Honey Mustard or BBQ sauce.

Quiche of the Day - \$9

Real men would eat this quiche of the day!

Don't forget our other menu...

"Burgers Done Well"

Dozens of flame grilled burger options. ⁴ Pound home styled burgers create your starting point. Make yours a double, triple or quad if you dare! Available with Grilled Chicken, Turkey or Veggie burger. Make it a Gluten friendly experience and order "Garden Style".

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AGED Filet Mignon Morton Sliders (2) \$15

Jr. Adult

Chicken Fingers (3) or Grilled Cheese - \$5

Served with French fries or fruit cup

Beverages

Coffee, Decaf, Iced Tea (refills) - \$1.95

Sodas, Hot Tea, Hot Chocolate - \$1.95

Artesian Still or Sparkling Water- \$4

Ask your server for current wine, beer and bar and specialty coffee selections

Single Sides- Choice of one (Included with Luncheon Platter)

- French Fries • Onion Rings • Bread basket*
- Mixed green salad (side portion) • Fruit cup*

Ala Carte side portion \$2.00

- Route 11 Chips (Local) \$1.50 • Cole Slaw \$1.50*

