ECYC LUNCH MENU

START 5

New England Seafood Chowder cup \$5 bowl \$8

Tiger Shrimp Cocktail Tomato-horseradish dipping Sauce \$11

> Onion Rings Roasted pepper ranch \$6

> > Autumn Greens

Gala apples, sun-dried cherries, blue cheese, sugar & spice almonds, apple cider vinaigrette \$9

Caesar Salad

Romaine, parmesan cheese, croutons, creamy lemon-garlic-black pepper dressing \$9

Crab Cakes Baby greens, roasted red pepper aioli \$14

ENTREES

Black Bean Burger

Roasted tomatoes, greens, sweet pepper ranch, griddled brioche roll, fries, onion rings or sweet potato fries \$12

Angus Burger

Greens, tomatoes, onions, griddled brioche roll, fries, sweet potato fries or onion rings \$15

Three Egg Omelette Roasted butternut squash, Swiss cheese, side salad \$11

Mac & Cheese

Country ham, peas, cheddar cheese, toasted bread crumbs \$12

Fried Oysters & Chips

baby greens salad, apple cider vinaigrette, sriracha aioli \$16

Maple Gazed Fried Chicken Wrap

Greens, Gala apples, cheddar cheese, root beer bbq mayonnaise, fries, sweet potato fries or onion rings \$14

Add: Grilled Pickle Brined Chicken \$6 Apricot-Ginger Glazed Atlantic Salmon \$9

FOR THE KIDS \$9

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Grilled cheese, hamburger, or chicken fingers Served with fries, fruit & a juice box

Coffee & assorted teas San pellegrino 8 oz Limonata san pellegrino Pure leaficed tea VOENS Pt A&W root beer Coke/diet coke

Nott

Marsh

A&W root beer float Deans ice cream

Ginger Ale San Pellegrino I liter \$6