THE RABBIT ROOM
COME CELEBRATE

# LUNCH

## STARTERS

**Soup du Jour -** ask your server for today's selection & pricing

**French Onion Soup -** with homemade croutons & baked provolone cheese **5**/cup, **7**/crock

**Beef Empanadas (5) -** in a flaky pastry crust with sour cream & roasted tomatillo salsa - **11**

**Parisienne Gnocchi -** sauteed in butter with roasted cherry tomatoes, local mushroom ragu, lemon, truffle oil & fresh herbs **- 14**

## SALADS

**Lower Mill Mixed Greens -** spring mix with julienne carrots & red pepper, sliced English cucumber & red wine vinaigrette - **8**
**with grilled chicken** - **12**

**Quinoa Salad-** with golden raisins, dried cherries, sauteed onions & apples, goat cheese & a riesling poached pear - **10**
**with grilled chicken** - **14**

**Autumn Salad -** with mixed greens, dried cranberries, crumbled bleu cheese, candied pecans, toasted sunflower seeds and cranberry vinaigrette - **10**

**Steak Salad -** grilled marinated steak with local greens & cherry tomatoes, shaved red onion, crumbled blue cheese & dijon vinaigrette - **15**

**Arugula Salad -** with roasted apples, roasted red onion, toasted almonds, goat cheese & apple cider vinaigrette - **10**

**03.09.17**

## LUNCH ENTREES

*****All Sandwiches & Wraps are served with choice of fresh fruit, pasta salad, or chips *****

**The Lower Mill Burger - 7oz.** Seven Bridges Farm all natural ground beef topped with Gruyere cheese, applewood smoked bacon & local mushrooms on a brioche roll - **15**

**Rabbit Room Chicken Sandwich** - grilled chicken breast with melted provolone, crispy bacon, caramelized onions & roasted garlic aioli on a toasted brioche roll - **12**

**Rabbit Room Reuben -** shaved corned beef, sauerkraut, Swiss cheese & 1000 Island dressing on grilled rye bread - **12**

**Roast Beef Melt -** thin sliced roast beef & East Hill Creamery local cheese, crispy fried onions & arugula with a sweet dry mustard sauce on toasted brioche - **12**

**Housemade Falafel -** with pickled red onion, cucumber, mint tzatziki, goat cheese & mixed greens in a whole wheat tortilla - **10**

**Grilled Flat Bread Sandwich -** warm turkey & Swiss cheese, thin sliced red onions & sliced Granny Smith apples with a peach & honey chipotle spread - **12**

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**Spaghetti & Braised Greens -** with Hazelnut Pesto, spaghetti squash, toasted pinenuts & Grana Padano cheese
**Half Order - 11**; **Full Order - 18**

**Quiche of the Day -** ask your server for today's selection; served with Lower Mill Mixed Greens & fresh fruit - **12**

LUNCH *Thursday - Saturday, 11:30am - 2pm* DINNER & LIVE MUSIC *Thursday nights only, 5:30pm - 9pm*
*Call for catering info or to plan an event: (585) 582.1830.*