

# LUNCH MENU

## TO START

### Quinoa Fritter

Chipotle Aioli, Farmer Cheese, Tomato Jam  
\$7

### Hummus

Seasonal Vegetables, House Crackers  
\$6

### Portabella Flatbread

Creamed Spinach, Charred Tomato, Parmesan Cheese  
\$8

### Ham & Jam Board

Shaved Local Kites Ham  
Mountain View Creamery Marmac Cheese  
Grandma's Pepper Jelly, Local Honey Comb  
Whole Grain Mustard Scratch Biscuits  
\$10

## FROM THE GARDEN

### Roasted Vegetable & Grain Bowl

Farmer's Market Vegetables & Fresh Herbs  
Toasted Farro Grain & Peanuts  
Lemon Herb Vinaigrette  
\$10

### Mixed Farmer's Market Salad Greens

Sliced Strawberries, Candied Walnuts, Red Onions  
Herbed Goat Cheese Toast  
Sherry Vinaigrette  
\$9

### Kale & Romaine Caesar Salad

Grated Parmesan, Croutons & Classic Dressing  
\$9  
Add Grilled Chicken or Seared Salmon\*  
\$14

### Roasted Polyface Farms

**Chicken Cobb Salad**  
Tomatoes, Cucumbers, Blue Cheese, Bacon  
Avocado, Pressed Egg, Roast Chopped Chicken  
\$14

### Racquets Salad Bar

Large \$9—Small \$5

## FROM THE KETTLE

### Racquets Vegetable Minestrone

Toasted Herb Croutons  
\$4 bowl

### Today's Soup

\$4 bowl

Boar's Head is committed to the use of local farms, butcheries and fish mongers keeping our tradition of true farm to table at the forefront of what we do. All of our seafood has been harvested in a sustainable manner.

**RACQUETS**  
FOOD & DRINK

\*Consuming raw and undercooked meats, poultry, shellfish or eggs increase your risk of food borne illness especially if you have certain medical condition.

# LUNCH MENU

## BETWEEN THE BREAD

Served with Route 11 Chips, Racquet Fries or House Salad

### The Dagwood

Toasted Vienne White Bread  
Boar's Head Turkey, Shaved Ham  
Crispy Bacon, Swiss Cheese, Duke's Mayo  
Romaine Lettuce & Sliced Tomato

**\$12**

### Boar's Head Short Rib Melt

Braised Short Rib, Caramelized Onions, Grilled Cheese

**\$12**

### The Burger\*

Cheddar Cheese, Caramelized Onions  
Tomato, Shredded Lettuce &  
Rooster Sauce  
Toasted Brioche Bun

**\$14**

### Wild Smoked Turkey

Sliced Smoked Turkey, Roasted Red Peppers  
Gouda Cheese, Chipotle Aioli  
Bakery Roll

**\$12**

## LITTLE ONES

Served with Route 11 Chips, Fruit Salad or House Salad

Hot Dog | Cheese Quesadilla | Chicken Fingers  
Kid's Burger | Turkey & Cheese Wrap | Grilled Cheese  
Peanut Butter and Jelly

**\$6**

### Vegetable Panini

Curry Cashew Hummus, Grilled Squash  
Roasted Mushrooms  
Caramelized Onions, Sautéed Spinach,  
Chopped Tomato, Smashed Avocado  
Pressed Telera Roll

**\$11**

### Grilled Chicken & Avocado

Herb Grilled Shenandoah Chicken Breast  
Swiss Cheese, Smashed Avocado, Lettuce, Tomato  
On Grilled Country White Bread Open Face  
House Cured Quick Pickles

**\$11**

### Member's Choice

Sliced Chicken, Black Bean Relish, Pepper Jack Cheese  
Romaine Lettuce, Chipotle Dressing  
Served on Wrap & Grilled

**\$11**

## DESSERTS

### Oreo Cheesecake

Strawberry Chocolate Sauce & Whipped Cream

**\$7**

### Classic Berry Tart

Short Bread Crust, Vanilla Custard & Apricot Jam

**\$6**

### German Red Velvet Cake

Buttermilk Ice Cream, Chocolate-Caramel Sauce

**\$6**

### Bourbon Pecan Pie

Salted Caramel Ice Cream

**\$7**

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