

CHAMBERS WALK CAFÉ LUNCH MENU

ENTRÉE SALAD

HALF | FULL

Spinach Salad with toasted pecans, cherry tomatoes and orange segments in a citrus vinaigrette	8.00		12.00
Organic Greens with cucumbers, grated carrots, cherry tomatoes and feta cheese in a sherry shallot vinaigrette	8.25		11.75
Caesar Salad with traditional dressing and focaccia croutons	8.50		12.50
Baby Arugula with mozzarella cheese, extra virgin olive oil and balsamic vinegar	8.00		11.50
Soba Noodle Salad with Asian slaw, pea sprouts, carrots and soy scallion vinaigrette	8.00		12.50

HOT SANDWICH BOARD

Chicken and Vermont Cheddar Wrap with smoked pepper relish on a spinach wrap	13.50
Turkey Burger with lettuce, cranberry apple relish and herbed mayo on a brioche	13.50
Roasted Sesame Salmon Wrap with Asian slaw and soy scallion vinaigrette on a black bean wrap	15.00
Carolina Pulled Pork with black-coffee barbecue sauce and vinegar slaw on focaccia	13.50
Turkey Bacon and Brie with green tomato marmalade in a sun-dried tomato wrap (or make it a salad)	13.00
Hangar Steak Sandwich with caramelized onions, Vermont cheddar and chipotle lime aioli on baguette	14.50
Grilled Vegetable Wrap with seasonal vegetables and lime hummus in a whole wheat wrap	11.50
Buffalo Chicken Wrap with romaine, blue cheese and celery on a spinach wrap	13.50
Turkey Club with bacon, lettuce, tomato and herb mayo on multigrain toast	13.50
Chicken Caesar Wrap with romaine, Caesar dressing, parmesan and grilled chicken in a spinach wrap	13.50
Beef Burger with lettuce and tomato on a brioche your choice of side salad or side of the day (add cheese + 2)	15.00

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ENTRÉES

Cheese Omelette with Vermont cheddar cheese, fresh spinach and choice of toast	13.50
Burrito Bowl with grilled chicken, black beans, onions, tomato and feta cheese	14.00
Jamaican Chicken mango salsa with cucumber radish salad and fresh lime	14.50
BLT Tacos with pico de gallo and chipotle sauce in a flour tortilla	13.00
Vodka Rigatoni with a house made vodka sauce and parmesan	13.00
Bacon and Caramelized Onion Quiche served with a side of organic greens	12.50

DESIGN-YOUR-OWN SANDWICH

with field greens and tomato, spinach and tomato if hot

HALF 8.50 FULL 11.50

Tarragon Chicken Salad | Turkey Bacon | Roasted Turkey Breast
Roast Beef (only as panini) | Smoked Ham | California Tuna (also as open face melt)

BREAD:

baguette • brioche • multigrain • rye • housemade focaccia

CONDIMENTS:

dijon • smoked pepper relish • herbed mayo • red onion confit
lemon feta aioli • honey mustard • sun-dried tomato pesto • apple cranberry relish

CHEESE +2

brie • gruyere swiss • Vermont cheddar • mozzarella • crumbled blue

PICK-2-COMBO OPTIONS: 13.75

SOUP & 1/2 SALAD | SOUP & 1/2 SAND | 1/2 SALAD & 1/2 SAND

Choose a sandwich from the sandwich board or design your own above

DESSERTS & HOT BEVERAGES

made fresh in house

Cookies chocolate chip, oatmeal raisin, cowboy, peanut butter	3.00
Bars fudge brownie, apple crumb, blondie, pecan diamond, lemon diamond, raspberry, cappuccino brownie, key lime	4.25
Biscotti chocolate or almond	3.00
Coffee or Hot Tea	3.50
Cappuccino or Latte	5.50
Espresso	4.00



@CHAMBERSWALKCAFE

