# N <br> TACONIC <br> LUNCH MENU 



# TACONIC LUNCH MENU 

## LOUNGE SNACKS

## Fry Baskets • 10

French Fries, Sweet Potato Fries or House Chips
Queso Dip • 16
Topped with pico de gallo, jalapenos, scallions and sour cream
with house corn chips
Crudite • 13 (gf, v)
Fresh seasonal vegetables and a lemon-dill dip
Baba Ganoush • 13 (v, ve)
Grilled eggplant dip with pita and cucumbers
Mushroom Flatbread • 16 (v)
Wild mushrooms, roasted corn, goat cheese and arugula

## Cheese Board - 20 (gf, v)

Two local cheeses and one salume served with olives, seasonal jam, crackers and house focaccia

## SOUPS

Soup Cup •\$3.00-Soup Bowl •\$6.00
Chowder Cup • $\$ 5.00$ - Chowder Bowl • $\$ 6.00$

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## SANDWICHES

## Turkey Club • 18

Vermont cheddar, apple cider bacon, peppercorn aioli

## Chicken Salad • 17

Hazelnuts and dried cherries
Tuna Salad • 18
Lemon and dill aioli
Roast Beef • 19
Caramelized onion jack cheese, horseradish sauce

## Applewood Ham • 17

Swiss and honey mustard
Classic BLT•17 Hot Dog • 9
Grilled Sabrett frank on
griddled New England roll
Half Sandwich and Cup of Soup ${ }^{14}$
Add Chowder Cup 2 Bowl $\bullet 4$

White, Wheat, Rye, GF Bread, Wrap, GF Wrap with lettuce and tomato
Chips, Coleslaw, Pasta or Potato Salad
French Fries, Sweet Potato Tots or Garden Salad • 3

Cheeseburger • 19 ( gf )
Fresh Black Angus beef, Brioche roll
American, Cheddar, Swiss, Provolone cheese, Lettuce, tomato and onion
Southwest Chicken • 18 (gf)
Grilled chicken, avocado, pico, bacon jam Ancho chile aioli on grilled Foccacia

## Chicken Wings or Tenders • 16

Garlic Parmesan, Buffalo, Sweet Chili or BBQ Carrots \& Celery with blue cheese or ranch dressing

## Chicken Caesar Wrap • 17

Romaine, shaved parmesan, garlic croutons, Grilled chicken in a wrap

## Avocado Toast • 15 (ff)

Nine-grain bread, goat cheese, crushed red pepper, green onions, lemon, Maldon sea salt

## Vegetable Panini • 16

Marinated artichokes, roasted tomatoes and peppers, grilled eggplant, goat cheese, garlic aioli, house focaccia

Many of our dishes can be prepared gluten free (gf), vegetarian (v) or vegan (ve). Please ask our servers.

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OTHER<br>Caprese Salad • 17 (gf,v)<br>Fresh mozzarella, tomato, pistachio pesto, aged balsamic served over spinach<br>\section*{Caesar Salad • 16}<br>Romaine, shaved parmesan, garlic croutons<br>Add grilled chicken, Tuna or Cbicken salad • 7 Add Poached Shrimpor Grilled Salmon • 11<br>\section*{Garden Salad • 14 (gf,v, ve)}<br>Shaved carrots, cucumbers, toybox tomatoes, roasted corn<br>Add grilled chicken, Tuna or Cbicken salad $\bullet 7$<br>Add Poached Shrimp or Grilled Salmon • 11<br>\section*{Chef's Cobb • 19}<br>Romaine, roast turkey, bacon, soft boiled egg, swiss cheese, honey ham and toybox tomatoes<br>\section*{Taco Salad • 19 (gf)}<br>Yellow rice, fresh pico, queso fresco, avocado, corn and bean salsa, shaved cabbage, tortilla strips.<br>Choice of carne asada or ranchero chicken<br>\section*{Street Tacos• 15}<br>Carne asada or Ranchero chicken<br>Fresh pico, avocado verde, queso fresco<br>Served with house corn chips, flour tortilla and salsa

