



# LUNCHLUNCH

## SOUPS

SOUP of the DAY cup \$4 / bowl \$7  
 SHE CRAB cup \$6 / bowl \$9

<b>SALAD COLLAGE \$12</b>	
Fill in the design form at your table and pass along to your server.	
<b>GREENS</b>	<b>TOPPINGS</b>
baby spinach	red onions
mixed greens	cherry tomatoes
	carrots
<b>CHEESES</b>	cucumbers
fresh mozzarella \$1	radishes
parmesan \$.50	artichoke hearts
goat cheese \$.50	sliced apples
gorgonzola \$.50	dates
cheddar \$.50	mushrooms
feta \$.50	kalamata olives
	avocado \$1
<b>PROTEINS</b>	jalapenos
grilled chicken \$5	candied pecans
grilled shrimp \$5	bacon \$1
falafel cakes \$4	dried cranberries
tuna salad \$4	golden raisins
chicken salad \$4	roasted red pepper
	boiled egg \$1
	turkey \$2
	ham \$2
<b>DRESSINGS</b>	sunflower seeds
maple balsamic	sundried tomatoes
lemon herb	croutons
buttermilk ranch	
bleu cheese	
caesar	

## COLD SANDWICHES

all sandwiches come with choice of side

ULTIMATE B.L.T.A. \$11  
 texas toast, cherrywood bacon, tomato,  
 hydro bibb lettuce, avocado, garlic hummus, mayo

CLAUDE'S CLUB \$12  
 white or wheat bread, ham, turkey, cherrywood bacon,  
 swiss, cheddar, hydro bibb lettuce, tomato,  
 chipotle mayo, honey mustard

CHICKEN or TUNA SALAD \$10  
 buttery croissant, tomato, hydro bibb lettuce

## SIDES

POTATO SALAD, COLE SLAW, FRENCH FRIES,  
MARKET SALAD or GOUDA GRITS

SUB soup \$3  
 a la carte \$4 each

## HOT SANDWICHES

all sandwiches come with choice of side

PETER PAUL REUBEN \$12  
 marbled rye, housemade corned beef,  
 sauerkraut, russian dressing, swiss cheese

SOUTHERN NEW YORKER \$11  
 marbled rye, pastrami, cole slaw, country mustard,  
 american cheese

PITTSBURGH CHEESESTEAK \$12  
 seasoned chicken or beef, american cheese,  
 french fries, lettuce, tomato, cole slaw

GRANNY'S BRIE \$11  
 rosemary ciabatta, granny smith apples,  
 spinach, cranberry aioli

FALAFEL PITA \$12  
 tomato, cucumber, spinach, dill sprouts,  
 goat cheese, housemade tzatziki

## KNIFE + FORK

FISH + CHIPS \$13  
 beer battered cod, powdered malt vinegar,  
 housemade tartar

SHRIMP + GRITS \$15  
 sauteed garlic and shallots, mushrooms,  
 roasted red peppers, andouille sausage,  
 gouda grits, parmesan cream sauce

CHICKEN + WAFFLES \$14  
 tempura chicken, sweet n savory waffles,  
 country style gravy, vermont maple syrup

CAM BURGER\* \$12  
 brioche, hydro bibb lettuce, yellow onion,  
 tomato, cherrywood bacon, yellow mustard,  
 duke's mayo, choice of cheese and side  
 CHEESE: cheddar, swiss, american

STREET TACOS \$12  
 beef, chicken, fish\*  
 corn or flour tortilla, cabbage mix,  
 avocado, pico de gallo,  
 chipotle crema, tri color tortilla chips

A 20% gratuity will be added to parties of 6 or more guests  
 \$2 split/substitution charge for all plates  
 Please notify your server if using your 10% membership benefit

\*Cooked-to-order items advisory: Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase the risk of food-borne illness.