



# LUNCHLUNCH

## SOUPS

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

**SALAD COLLAGE                      \$12**  
 Fill in the design form at your table and pass along to your server.

<b>GREENS</b> baby spinach mixed greens	<b>TOPPINGS</b> red onions cherry tomatoes carrots cucumbers radishes artichoke hearts sliced apples dates mushrooms kalamata olives avocado \$1 jalapenos candied pecans bacon \$1 dried cranberries golden raisins roasted red pepper boiled egg \$1 turkey \$2 ham \$2 sunflower seeds sundried tomatoes croutons
<b>CHEESES</b> fresh mozzarella \$1 parmesan \$.50 goat cheese \$.50 gorgonzola \$.50 cheddar \$.50 feta \$.50	
<b>PROTEINS</b> grilled chicken \$5 grilled shrimp \$5 falafel cakes \$4 tuna salad \$4 chicken salad \$4	
<b>DRESSINGS</b> maple balsamic lemon herb 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                        \$13  
 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                      \$13  
 marbled rye, housemade corned beef,  
 sauerkraut, russian dressing, swiss cheese

SOUTHERN NEW YORKER                \$12  
 marbled rye, pastrami, cole slaw, country mustard,  
 american cheese

PITTSBURGH CHEESESTEAK              \$13  
 seasoned chicken or beef, american cheese,  
 french fries, lettuce, tomato, cole slaw

GRANNY'S BRIE                         \$12  
 rosemary ciabatta, granny smith apples,  
 spinach, cranberry aioli

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

## KNIFE + FORK

FISH + CHIPS                             \$14  
 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.