



Lunch

Starters - \$9

Side Salad
Vera Cruz fries
Hot Pretzels w/ cheese
Fried Avocado
Shishito Peppers in truffle salt
Fried Artichokes with tartar

Soup

Cup - \$4 | Bowl - \$6
In a bread bowl - \$9

The Brinton grilled cheese sandwich
& cup of soup - \$10

Eats

The Brinton Caesar - \$12

Romaine lettuce and shaved cucumbers in our house Caesar dressing with grilled chicken breast and crouton

Farm Salad - \$10

Mixed greens tossed in our Tuscan house dressing with a daily fresh vegetable selection from The Brinton garden

Avocado Tartar - \$11

Marinated mushrooms, scarlet kale, and cucumber-orange pico de gallo

Charcuterie - \$15

Daily selection of meats, cheeses, marinated fruits and vegetables with olive tapenade, Brinton Farms jam and cracker

Seared Sesame Tuna - \$16

Pan seared ahi, avocado, cucumber, carrot, radish, and arugula tossed in poke dressing with house pickled ginger & wasabi cream

Gyro - \$13 Gyro Salad - \$12

Seasoned and shaved lamb served on naan bread with traditional tzatziki finished with veggies and feta cheese

Brinton Burger - \$11

8oz Certified Angus Beef, provolone cheese, heirloom tomato, red onion, pickle, and smoky mustard on a brioche bun with your choice of side

Fish & Chips - \$13

Alaskan Halibut tempura fried with hand cut heirloom potato crisps and served with our Kalamata tartar

Reuben - \$12

Thin sliced pastrami griddled with provolone and sauerkraut on marbled rye served with our Kalamata tartar and your choice of side

Gyoza - \$11

Pork and vegetable filled pot stickers served with house poke dressing and green salad

Sides - \$4

Shishito Peppers in truffle salt
Vera Cruz Fries
Fruit
Green Salad
Fried Artichokes
Add a Chicken Breast

Dessert - \$7

Crepe Brule
Ice cream
Sorbet

Ask your server for today's flavors