



Indigo Moon Lunch Menu

- Appetizers** Mission Fig and Kalamata Olive Tapenade with Baked Brie Crostini 10
Sweet Potato Fries with Red Pepper Aioli 7
Trio of Artisan Cheeses with Mission Figs, Caramelized Walnuts & Fruit 15
Steamed Clams in a White Wine Broth served with Garlic Bread 14
Calamari Frita with a Ginger Soy Glaze served with a Spicy Aioli 14
Tempura Prawns, Peanut Noodles and Asian Slaw 14
Mac & Cheese- Penne with Manchego and White Cheddar 8
Add: Applewood Bacon 2

Soups

- Vegetarian Soup 6 Soup of the Day 7

Salads

- Buttermilk Chicken Cobb Salad- Greens with Bacon, Hardboiled Egg, Avocado, Gorgonzola, Tomato & Cucumber tossed with a Creamy Dressing 16
Garlic Shrimp Caesar- with Avocado, House Made Croutons and Parmesan 15
Fresh Pear and Gorgonzola Cheese- with Caramelized Walnuts over Greens tossed with a Meyer Lemon Champagne Vinaigrette 10
Pistachio Crusted Goat Cheese Salad- with Greens, Ruby Red Grapefruit, Cucumbers & Spiced Pistachios tossed with a Meyer Lemon Vinaigrette 12
Greek Salad- Mixed Greens, Roasted Eggplant, Kalamata Olives, Tomato, Cucumber and Feta tossed with Balsamic Dressing 10
Mixed Green Salad- with Carrot, Cucumber and Vine Ripe Tomatoes 6
Add: Chicken 6 Shrimp 8 Salmon 10

Entrees

- Leek and Goat Cheese Tart with Mixed Green Salad 12
Dry Rubbed Salmon Tacos with Chili Lime Mayo, Shredded Cabbage and Mango Salsa with Black Beans 16
Tempura Battered Eastern Haddock Fish & Chips with Coleslaw and Dill Tarter 17
Farmstead Cheese Tortellini with Sautéed Mushrooms and Spinach in a Sundried Tomato Cream 15
Fettucine, Jumbo White Shrimp, Tomatoes, Artichoke Hearts, White Wine, Lemon Sauce & Parmesan Cheese 17
Grilled Flat Iron Steak, Chimichurri, Roasted Fingerlings and Fresh Vegetables 22
Grilled Ora King Salmon, Lemon Basil Butter, Brown & Wild Rice and Fresh Vegetables 22

Sandwiches

- Grilled Chicken Sandwich- with Brie, Apple and Onion Jam on a Hot Focaccia Roll 14
Reuben Sandwich- Corned Beef, Holy Cow Swiss Cheese, Sauerkraut and Thousand Island Dressing on Fresh Marbled Rye 16
BLTA- Apple Wood Smoked Bacon, Vine Ripened Tomatoes, Avocado and Lettuce on Focaccia with Red Pepper Aioli 14
House Made Black Bean Burger- with Red Pepper Aioli, Lettuce and Tomato on a Potato bun 13
Angus Burger- with Sauteed Mushrooms, Onions, Lettuce and Tomato on a Potato bun with White Cheddar or Gorgonzola Cheese 15 *Add: Bacon 2*
Roasted Eggplant, Red Bell Peppers, Tomato with Smoked Mozzarella & Onion Jam served Hot on Focaccia 13
Fresh Poached Albacore Tuna Melt- with Costwold Cheese, Red Leaf Lettuce and Tomato on Olive Bread 15

*All Sandwiches served with a choice of mixed green salad, fries, slaw or potato salad, sweet potato fries (*add 2 dollars*)