

appetizers

BEEF EMPANADAS \$18

braised beef / smoked gouda / herbed yogurt
sauce / fennel & citrus slaw / spiced pistachios

BURRATA \$16

chipotle pumpkin hummus / hatch pepper jelly
pepita crunch / maple adobo / rosemary focaccia

CRAB CAKES \$15

lump crab / remoulade / arugula / lemon

FLATBREAD \$15

romesco / smoked gouda / bacon / chicken
hot honey / arugula / fried capers

soup & salad

SOUP DU JOUR \$6 | \$9

cup or bowl
featuring seasonal ingredients

TUSCAN SAUSAGE & ORZO \$6 | \$9

cup or bowl
spinach / Parmesan crisp

SOUP & SALAD \$12

cup of soup & half-house salad

HOUSE SALAD \$8 | \$12

mixed greens / carrots / cucumber
cherry tomato / tomato herb croutons
pecorino / red wine vinaigrette

GREEN GODDESS SALAD \$16

mixed greens / farro / asparagus / broccoli
fennel / radish / sun-dried tomato / pepitas
Parmesan crisp / green goddess dressing

AUTUMN COBB SALAD \$22

chopped romaine / roasted chicken / avocado
cherry tomato / bacon / blue cheese crumbles
hard cooked egg / cognac poached pears
maple sunflower seeds / herb ranch

add seared salmon (\$10),
grilled chicken* (\$7) or black bean &
quinoa burger (\$7) to any salad*

*consuming raw or undercooked meat, seafood or egg products can
increase your risk of foodborne illness

parties of 8 or more are subject to 20% gratuity
parties of 8 or more will be presented one check

please alert your server of any
allergies or dietary restrictions

sandwiches

*all sandwiches include choice of French fries,
house chips, half-house salad or cup of soup*

THE CLASS ACT BURGER* \$18

8oz angus patty / white cheddar
cherrywood bacon / aioli / traditional garnish

AMERICAN SMASH BURGER \$16

two 4oz angus patties / American cheese
comeback sauce / tomato / grilled onion / pickles

BLACK BEAN & QUINOA BURGER \$16

black bean & quinoa patty / arugula
chow chow / poblano crema

TURKEY BACON AVOCADO MELT \$18

smoked turkey / cherrywood bacon / avocado
provolone / lettuce / tomato / chipotle mayo

CRISPY CHICKEN SANDWICH \$17

crispy chicken breast / charred cabbage slaw
stone-ground Dijonnaise

SHRIMP PO' BOY \$20

cornmeal breaded & fried shrimp / remoulade
lettuce / tomato / pickles

SMOKED LAMB SANDWICH \$20

shaved leg of lamb / chimichurri aioli
pickled red onion / provolone / fig jam / arugula

CHICKEN SALAD CROISSANT \$17

house-made croissant / roasted chicken
apples / onions / celery / dried cranberries

*substitute a house-made black bean & quinoa burger
gluten friendly buns and bread available
add bacon (\$4) or an egg* (\$3) to any
sandwich*

entrées

*all entrées include
half-house salad or cup of soup*

TROUT \$38

seared ruby red trout / lentils / oyster mushrooms
root vegetable hash / black garlic purée
lemon chive beurre blanc

CAULIFLOWER STEAK \$30

smoked cauliflower / horseradish chive 'cream'
pearled couscous / caramelized shallots
glazed mushrooms / fried onions

THE CLASS ACT RESTAURANT
Lunch Menu