

appetizers

CAPRESE \$10
fresh mozzarella / compari tomato / onion
balsamic reduction / grilled baguette

RICOTTA TOAST \$11
spiced wheatberry / honey lemon vinaigrette
tomato / red wine reduction

STICKY PORK BELLY \$13
pineapple / pickled vegetables

DUCK POUTINE \$14
confit duck / house-cut French fries / demi
Gruyere

sandwiches

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

THE CLASS ACT BURGER* \$15
8oz angus patty / white cheddar cheese
cherrywood-smoked bacon / aioli
traditional garnish

MUSHROOM SWISS BURGER* \$16
8oz angus patty / mushroom / Swiss / bacon / aioli

SMOKED BRISKET \$15
tomato-bacon jam / black pepper aioli / frisée

CHICKEN PHILLY \$15
onion / poblano peppers / poblano cheese sauce

GRILLED CHEESE \$13
Gruyere / ricotta / caramelized onion
rosemary apricot chutney
add bacon (\$3) or mushrooms (\$2)

*gluten friendly buns and bread available
substitute a house-made black bean burger*

soup & salad

SOUP DU JOUR \$5 | \$8
cup or bowl of soup du jour featuring seasonal
ingredients

SOUP & SALAD \$11
cup of soup du jour & half-house salad

HOUSE SALAD \$6 | \$10
mixed greens / pear / walnut / feta
raspberry champagne vinaigrette

MIDWEST COBB SALAD \$14
mixed greens / bacon / caramelized red onion
sweet potato / cornbread croutons / white cheddar
dried cranberries / honey dijon ranch

add seared salmon (\$6) or
grilled chicken* (\$5) to any salad*

entrées

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

ROASTED ACORN SQUASH \$23
wild rice mushroom pilaf / pickled vegetables
smoked tomato romesco sauce

SALMON* \$38
plantain & coconut risotto cake
mango salsa / cilantro oil

**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*

THE CLASS ACT RESTAURANT
Lunch Menu