**Wildcat Tavern Lunch**

**Soup and Salad**

**CLASSIC GARDEN SALAD** – Greens, tomatoes, carrots, onions, cucumbers and homemade croutons. $6

**WARM ROOT VEGETABLE SALAD** – Oven-roasted carrots, parsnips, turnip, celery root and red onion tossed in a blend of olive oil, cracked black pepper and rosemary and roasted until tender. Finished with a bourbon and honey glaze, served over fresh arugula. $14

**CARROT AND BEET SALAD WITH PEPITAS AND GOLDEN RAISINS** – Julienne carrots and beets tossed with parsley & citrus vinaigrette. Served over crisp lettuce, garnished with golden raisins and toasted pepitas. $12

**FRENCH ONION SOUP** – A Wildcat tradition, topped with croutons, provolone and swiss, baked until golden brown. $9

**TRADITIONAL BEEF CHILI** – Hearty combination of ground beef, kidney beans, onions, bell peppers, chopped tomatoes, cumin, coriander and chili powder. Topped with shredded cheddar cheese and served with corn chips. $7 cup, $10 crock

**LOBSTER CORN CHOWDER** – Savory blend of sweet corn, Maine potatoes, fresh lobster meat and crispy bacon all simmered in a New England style creamy broth. $9 cup, $12 crock

**Bread and Bun**

*Note: served with your choice of french fries, coleslaw or house-made potato chips*

**DUCK CONFIT B.L.T.** – Braised duck confit served with bacon, lettuce and tomato with a roasted garlic aioli. Served on a grilled brioche roll. $17

**TURKEY APPLE CHEDDAR** – Roasted turkey breast, fresh sliced apple, lettuce, cheddar, cranberry sauce and mayonnaise. Served on grilled rosemary focaccia bread. $13

**PULLED PORK** – Braised pork shoulder cooked until fork tender, shredded and basted in an apple cider BBQ sauce and topped with coleslaw. Served on a grilled brioche roll. $13

**ANGUS BURGER** – 1/2 pound of angus beef cooked to your desired temperature and topped with lettuce, tomato and onion, topped with your choice of american, cheddar, swiss or provolone cheese. Served on a grilled brioche roll. $13

**LOBSTER ROLL** – Fresh lobster meat mixed with mayonnaise, chopped celery and lightly seasoned. Served on a grilled brioche roll. $20
**Basket of Fries** - plain $4, Cajun plain $5, sweet potato $6, Cajun sweet potato $7  
*All selections served with a sriracha aioli dipping sauce.*

**Buffalo Chicken Fingers** – Tender boneless strips of chicken breast, breaded and deep-fried, then tossed in a peachy buffalo sauce. Served with a blue cheese dressing. $9

**Garlic Roasted Chicken Wings** – Garlic roasted chicken wings, deep-fried until crispy. Served plain or with your choice of a peachy buffalo sauce or apple cider BBQ sauce. $10

**Grilled Flatbread** – Flatbread pizza with your choice of three cheese: provolone, mozzarella and fresh shaved parmesan $13, caprese: pesto, tomato & fresh mozzarella drizzled with a balsamic reduction $14, meat lover’s: pepperoni, sausage and meatball $15

**Crab Cakes** – Homemade with lump crab meat and seasoned panada. Served with a creamy horseradish sauce and candied jalapeños. $12

**Lobster Quesadilla** – Tortilla roulade of fresh lobster meat, sweet corn, chopped red bell pepper, tomato and shredded cheddar jack cheese. Sliced and served with sriracha aioli and guacamole. $19

**Wildcat Nachos** – House-made potato chips topped with chopped tomatoes, peppers, onions, black olives and jalapeños, topped with a melted shredded cheddar jack cheese. Served with sour cream and salsa. $13