



## Lunch Menu

(note: all sales taxes are included in the prices listed below)

### first plates

**Sweet Carrot Soup..... 6 cup.....9 bowl**

lobster, cognac crème

**Lemongrass & Chicken Noodle Soup..... 6 cup.....9 bowl**

shiitake mushrooms, bok choy

**Featured Soup..... 6 cup.....9 bowl**

seasonal selection

**Seasonal Mushroom Fritto..... 8**

sage aioli

**Natural Farms Maple Glazed Pork Belly..... 9**

brioche crouton

## **salads (small)**

### **Cucumber, Tomato & Local neufchatel..... 8**

sweet hendrick's vinaigrette, bibb lettuce

### **Bixby Greens & Fresh Berries..... 7**

blueberry mint vinaigrette, shaved parmesan, peacans

### **Asparagus & Green Bean Salad..... 8**

toasted almonds, shaved radishes, honey lemon vinaigrette, Lomah dairy havarti

## **salads (big)**

### **Duck Confit, Roasted Beet & Bleu Cheese..... 12**

bibb lettuce, candied hazelnuts, tarragon vinaigrette

### **Grilled Chicken & Romaine Heart Caesar..... 11**

crisp anchovy, parmesan crumble, shaved red onion

### **Salad Nicoise..... 12**

buttermilk green goddess dressing, tomatoe, olive, pearl onion, green beans, yukon potato  
(add grilled chicken or shrim - 5 extra)

## **sandwiches**

served with Terra chips or side salad

### **Roasted Chicken Salad Sandwich..... 9**

curry, seasonal vegetable, Farrell Family bread

**Grilled Vegetable & Goat Cheese Sandwich..... 9**

sage aioli or whole grain mustard, Farrell Family bread

**Bison Burger..... 11**

gruyere cheese, bibb lettuce, caramelized onion, herbed aioli

**Grilled Chicken & Lomah Dairy Havarti..... 10**

dijon aioli, Bixby field greens, tomato

**Smoked Turkey & Local Pepper Jack Cheese..... 9**

country style wheat, rosemary stone ground mustard

## **features**

**Panéed Talequah free range chicken..... 13**

polenta, brussels sprout 'slaw', cilantro crème fraîche

**Herbed Gnocchi & Market Fresh Vegetables..... 14**

warm local tomato gazpacho

**Brown Butter Trout..... 10**

brussels sprouts, cauliflower mash, lardons

## **sides**

**Terra chips..... 3**

**Seasonal vegetable..... 4**

**Brussels sprouts..... 5**

**Cottage cheese..... 3**

## **sweets**

some of our treats are baked to order, cook times are indicated below

**Seasonal Cobbler for 2 (20 minute cook time)..... 12**

cinnamon maple glaze

**Grand Marnier Mousse..... 8**

candied orange peel, chocolate biscotti

**Orange Crème Brulée..... 8**

candied orange

**Blueberry Lemon Bread Pudding (16 minute cook time)..... 9**

mint crème anglaise

**note:** all sales taxes are included in the prices listed above, what you see is what you pay, not a penny more.

**consumer advisory:** consumption of undercooked meat, poultry or fish may increase the risk of food borne illness.