



LUNCH SERVED UNTIL 1:30 PM

### SOUP & SALADS:

TOMATO BISQUE	crock	\$4
parmesan cheese & basil	cup	\$3
TODAY'S HOMEMADE SOUP	crock	\$4
	cup	\$3
TACO SALAD		\$9
seasoned beef or chicken, corn salsa, black beans, taco bowl & mexican ranch		
FARMER SALAD		\$8
quinoa, sunflower seeds, roasted peppers, goat cheese & lemon vinaigrette		
WITH GRILLED CHICKEN*	ADD \$5	
WITH GRILLED SALMON*	ADD \$6	
WITH GRILLED STEAK*	ADD \$7	
GRILLED SALMON SALAD*		\$10
bibb lettuce, oriental vegetables, rice noodles & sesame dressing		

### SANDWICHES:

STEAKHOUSE		\$12
flat iron steak, caramelized onion, provolone, peppercorn demi, brioche roll & french fries		
FISH FILLET PO'BOY		\$10
toasted brioche roll, remoulade & french fries		
CUBAN SANDWICH		\$10
ham, pork, swiss cheese, pickle, spicy mustard & french fries		
GRILLED CHICKEN WRAP		\$9
black bean, corn salsa, fresh avocado, tomato wrap, mexican ranch, & french fries		
CLASSIC REUBEN or RACHAEL		\$10
house-made thousand island, swiss, sauerkraut & french fries		
BLACK BEAN VEGGIE WRAP		\$9
sriracha aioli, mozzarella, caramelized onions & french fries		

\*Consuming raw and undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions. Some dishes may contain nuts or nut oils, please ask a member of our staff for more information.

### CREATE YOUR OWN BURGER:

HAND CRAFTED FRESH, NEVER FROZEN*	\$11
8oz Signature House Grind Burger with House Cut Fries iceberg Lettuce, sliced pickles & tomatoes toasted brioche roll	
<b>Sauce:</b>	
jalapeno aioli, chipotle mayo, red pepper pesto, horseradish mustard, bbq sauce, mayonnaise	
<b>Cheese:</b>	
cheddar, swiss, bleu cheese crumbles, provolone, pepperjack	
<b>Toppings: add \$1</b>	
crisp bacon, fried egg, sautéed mushrooms, roasted peppers, caramelized onions, sliced jalapeno, bacon jam	

### LIGHT ENTREES:

BUFFALO CHICKEN FLATBREAD*	\$8
spicy chicken, roasted peppers, onion & ricotta cheese	
CHICKEN STIR FRY	\$13
grilled chicken, stir-fried vegetables, rice & sesame-soy sauce	
BEER BATTER FISH-N-CHIPS	\$12
vegetable slaw, rémoulade sauce, & malt vinegar	
MACARONI	\$9
three cheeses, mushrooms, truffle oil	
PENNE	\$10
garlic aglio, spinach, sausage, roasted red peppers, asparagus <i>SUBSTITUTE ANY PASTA WITH GLUTEN FREE FUSILLI ADD \$2</i>	

### COFFEE, TEA, SOFT DRINKS:

SELECTION OF ORGANIC RISHI TEA	\$3
HOT CHOCOLATE	\$3
FRESH BREWED ICED TEA	\$2
FRESH BREWED COFFEE	\$2
COCA COLA PRODUCTS	\$2



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