

# Malia's Lunch

## Mushroom and Sweet Corn Soup \$7.50

Sautéed button mushrooms, white corn and sweet onions in creamy velouté with sherry and thyme. Topped with scallions.

## White Bean and Kale Soup \$7.50

White beans simmered with kale, celery, onion, carrots and kielbasa sausage. Seasoned with garlic and lime. Topped with sour cream.

## Chilled Mango Soup \$7.50

Pureed mango, orange, yogurt, sour-cream and a dash of rosemary

## House Salad \$7.50 small \$10.00 large

Mixed greens, tomatoes, scallions, red cabbage and Italian vinaigrette topped with shredded mozzarella.

## Spinach Salad \$8.50 small \$11.00 large

Baby spinach, fresh fruit, raspberry vinaigrette, feta cheese and toasted walnuts.

## Grilled Chicken Salad \$15.00

Natural chicken breast grilled and sous vide. With mixed greens, local blueberries and poppyseed vinaigrette. Topped with feta cheese and toasted pecans.

## Steak Salad \$17.50

Sautéed medallions of beef tenderloin over a large house salad. Topped with red wine demi glacé and shredded mozzarella.

## Grilled Beef Burger \$17.00

Chargrilled beef burger with smoked gouda cheese, herb mayo, house bread and butter pickled green tomatoes and shredded romaine on wheat or potato roll. Choice of soup, house made potato chips, or house salad.

## Salmon Cakes \$15.50

House made sustainable Maine salmon cakes. Served over baby spinach with grape tomatoes and lemon vinaigrette. Topped with caper dill cream.

## Turkey Flatbread \$15.00

Shaved deep fried turkey breast with swiss cheese, raspberry mustard, and toasted walnuts folded in warm naan bread. Choice of soup, house made potato chips, or house salad.

## Pork Scallopini \$14.50

Sautéed slices of lean pork loin with artichoke hearts and roasted red peppers. Topped with white wine demi glace and chèvre. Choice of soup, house made potato chips, or house salad

## Shrimp and Grits Étouffée \$14.50

US wild shrimp simmered in a cajun creole sauce served with creamy yellow grits. Topped with crispy fried okra

## Tomato Vidalia Pie \$14.50

Fresh Local tomatoes, shaved Vidalia onion, fresh basil, and three cheese custard baked in a savory crust. Served with baby potato and green bean salad.