# Lunch Great Beginnings

## **Freemason Abbey Onion Soup**

Topped with a crostini and Swiss cheese Crock - 7 Cup - 6

## **She Crab Soup**

Our award-winning specialty:

Seasoned blend of lump crab meat and cream with sherry

Bowl - 9 Cup - 8

## Soup of the Day

Prepared daily by our chef Bowl - 6 Cup - 5

### Fried Calamari

Fried calamari rings served with marinara sauce and sprinkled with Parmesan cheese - 10

## Entrée Salads

## **Abbey Garden Salad** V

Romaine lettuce, garden vegetables, Cheddar cheese and New York flatbread - 8

## Spinach Salad V

Spinach topped with Asiago cheese, toasted almonds, red grapes, grape tomatoes and onions, served with a sweet and tangy balsamic vinaigrette - 9

# <u>Vegetarian</u>

## Quinoa Garden Burger

Served on a brioche bun with chimichurri aioli, your choice of cheese, sautéed onions or mushrooms.

Served with fries - 10

Vegan option - No Bun

## **Curry Vegetable Bowl**

Peppers, onions, broccoli, mushrooms and spinach sautéed in a sweet coconut curry sauce over rice - 10

## **Artichoke Dip** ∀

Artichokes and Parmesan cheese with spinach and diced tomatoes, served with homemade crostini - 10 Add bacon for \$1.00

## **Chesapeake Crab Dip**

A creamy lump crab meat blend served with homemade crostini - 11

## **Steak Caprese**

Beef tenderloin tips, fresh Mozzarella, grape tomatoes, basil pesto and balsamic drizzle - 13

#### Fried Green Tomatoes V

Beer battered, fried and topped with a goat cheese crumble and balsamic drizzle - 9

Add your choice of topping to the following salads: Chicken -4 Shrimp - 5 Salmon - 6 Tenderloin tips - 6

#### Freemason Caesar ∨

Romaine lettuce, Parmesan cheese and homemade croutons tossed in a traditional creamy Caesar dressing - 8

### Seasonal Greens V

Mesclun greens topped with dried cranberries, onions, candied walnuts and goat cheese, with raspberry champagne vinaigrette - 9

## **Vegetable Penne**

Peppers, onions, broccoli, mushrooms and spinach sautéed in a smoked Gouda cream sauce, tossed with penne - 13

#### Rice Bowl

Wild rice, spinach, diced tomatoes, goat cheese, red onion marmalade and a chimichurri aioli - 10

Vegan - No goat cheese, sub roasted red pepper sauce

## Family Meals To Go!

Whole Seafood Quiche with fruit - \$25 (Serves 4)

Chicken Asiago, Riverside Salmon,

Smoked Gouda Tenderloin Penne, Baby Back Ribs, Cheese Ravioli

Choose two of the above for \$30 / Choose four of the above for \$60

Served with smashed potatoes and vegetable medley. No sides served with pasta dishes

Add a crab cake for \$10

Add four fresh dinner rolls for \$2

**Quart of She Crab Soup - \$27**