

THE TRUSTEES' TABLE

Lunch – Gluten Free

starters

Soup of the Day

cup 4 / bowl 6

Simple Salad 7

Baby Greens, Carrots, Grape Tomatoes, Smoked Cheddar

Choice of Herb Vinaigrette, Honey Mustard, Ranch* or Balsamic Vinaigrette*

Waldorf Chicken Salad 14

Baby Iceberg, Poached Whole Chicken, Granny Smith Apples, Toasted Pecans, Red Grapes,
Celery + Creamy Waldorf Dressing

Served with Toast Points

Strawberry Feta Salad 9

Baby Greens, Strawberries, Marinated Feta Cheese, Candied Peanuts* + Champagne Rhubarb Vinaigrette

My Artisano Cheese and Yogurt, Cincinnati, Ohio

Rock and Summer Corn Salad 15

Baby Iceberg, Poached Rock Shrimp, Hot House Tomatoes, Pickled Peaches, Red Peppers, Roasted Summer
Corn + Basil Vinaigrette

ADD Chicken 5

entrées

Grilled Cod 13

Grilled Cod Loin with Side Salad

Choice of Herb Vinaigrette, Honey Mustard, Ranch* or Balsamic Vinaigrette*

Grilled Country Chicken 15

Grilled Chicken Breast, Herb Garlic Mashed Potatoes, Southern Green Beans*, Roasted Garlic Cream

Shaker Burger

Shaker Village Grass Fed Beef, Gluten Free Bun, Leaf Lettuce, Tomato, Pickles

Choice of Cheddar, Pimento Cheese* or Swiss

Add Bacon 1.5

Served With Small Side Salad

****these items contain soy***

The consumption of raw or undercooked meats, poultry, seafood, or eggs may increase
the risk of foodborne illness in some individuals.

AMBER HOKAMS Chef

J MICHAEL MOORE Farm Manager