

# THE TRUSTEES' TABLE

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## Lunch – Gluten Free

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### 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*

#### Farm House Salad 11

Baby Iceberg, Garden Tomato, Garden Cucumber, Smoked Cheddar, Roasted Corn, Chopped  
Bacon, Garden Bell Peppers + Herb Vinaigrette

#### Strawberry Feta Salad 9

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

*My Artisano Cheese and Yogurt, Cincinnati, Ohio*

ADD Chicken 5

### Entrées

#### Grilled Cod 13

Grilled Cod Loin with Side Salad

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

#### The Stacked Club

Sliced Turkey, City Ham, Crispy Bacon, Sharp White Cheddar Cheese, Leaf Lettuce, Tomato,  
Gluten Free Bun + Sundried Tomato Aioli\*

*Served with Small Side Salad*

#### 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