



# Lunch Menu

## House Smoked Scottish Salmon

w/arcadian greens 13.

## Escargot

6 burgundy escargot in garlic & parsley butter 10.5

## S² Caesar Salad

romaine lettuce w/croutons, hard-boiled egg, parmesan cheese, anchovies 12.  
(topped w/choice of grilled salmon, shrimp, beef or chicken, add 5.)

## S² Bistro Chopped Salad

spinach, romaine & iceberg tossed with artichokes, chickpeas, tomato, red onion, applewood smoked bacon, bleu cheese, walnuts & balsamic vinaigrette 13.5 GF  
(topped with choice of grilled salmon, shrimp, beef or chicken, add 5.)

## Croque Monsieur

hot ham and cheese sandwich w/homemade french bread & arcadian greens 12.5

## Croque Madame

croque monsieur topped w/sunny side up egg & arcadian greens 13.5

## Eggs Meurette

poached eggs in red wine w/bacon, onions & mushrooms over baguette  
w/vegetable of the day & arcadian greens 12.5

## Forest Omelette

three egg omelette w/bacon, onions, mushrooms & arcadian greens 11.5

## Quiche Lorraine

Yann's quiche w/bacon, onions & arcadian greens 12.5

## S² Club Sandwich

grilled chicken breast, applewood smoked bacon, lettuce, tomatoes & mayonnaise  
on homemade grilled bread w/house cut french fries & arcadian greens 14.5

## Panini

w/house cut french fries & arcadian greens 13.

**french:** brie cheese & ham

**venetian:** tomatoes, mozzarella, smoked turkey, sweet caramelized onions

## Baguette Sandwich

w/house cut french fries & arcadian greens 13.

**parisian:** ham, gruyère cheese & butter

**provençal:** walnut pesto, goat cheese, sun dried tomatoes

**bayonne:** salt-cured prosciutto ham, tomato, greens, house made mayonnaise, sweet caramelized onions

**atlantic:** smoked salmon, tomato, greens, house made mayonnaise

**italian:** mozzarella, prosciutto, tomato, greens, basil, virgin olive oil

**farmer:** smoked turkey breast, tomato, house made mayonnaise, greens

## Gridley's Cold Spring Farm Bunless Burger

8oz, local, all natural, grass fed, angus ground beef, sunny side up egg w/house cut french fries 14.5

## Forest Chicken

pan seared breast w/wild mushroom cream sauce & potato purée 15.5

## Steamed Scottish Salmon

served w/lemon garlic butter, vegetable of the day & arcadian greens 16.

## Beef Tenderloin

pan seared medallions in red wine sauce w/vegetable of the day & arcadian greens 16.

\*gluten free? Just ask us, we are here for you☺

Executive Chef Clarence McBride