

PUDDICOMBE HOUSE

RESTAURANT • EVENT CENTER • SPA • SALON • INN



LUNCH MENU

APPETIZERS

SOUP

SEASONAL INSPIRED SOUP 7

MERNER SALAD

HEARTY GREENS, HEIRLOOM VEGETABLES, "GRAPE OLIVES",
ROASTED CHICK PEAS, MANDARIN MISO DRESSING APPETIZER 7
ENTRÉE 13

CAESAR SALAD

ROMANINE, BACON, CRACKED PEPPER, PARMESAN 8

PEROGIE WONTONS

POTATO, CHEDDAR, BACON, ONION SOUR CREAM 11

PAN SEARED SEA SCALLOPS

CARROT MANGO HOT SAUCE, PICKLED CUCUMBER MUSTARD
NOODLES, HOUSE CURED PANCETTA, CANDIED SAGE 16

CHARCUTERIE BOARD

SELECTION OF LOCAL MEATS AND CHEESES, HOUSE MADE
MUSTARD, PICKLED VEGETABLES 12 PER PERSON

BURGERS, SANDWICHES, FLATBREADS

SERVED WITH HOME CUT FRIES, GREEN SALAD, CAESAR SALAD 1, SWEET POTATO
FRIES 3

PUDDICOMBE BURGER

CHEDDAR CHEESE, RED PEPPER AIOLI, LETTUCE, PICKLE 14

"L & L" BURGER

CHEDDAR, WILD BOAR BELLY, PICKLED RED ONION, HOT PEPPER
RINGS, EDEMAME AIOLI, PEANUT BUTTER 16

CHICKEN NORMANDY

LETTUCE, TOMATO, PICKLED APPLES, DIJON CHIVE AIOLI, BRANDIED
ONIONS 14

ASIAN RUEBEN

SLOW BRAISED ASIAN SPICED BRISKET, RYE BREAD, HOUSEMADE
KIMCHI, CRANBERRY HOISON AIOLI, SWISS CHEESE 14

FUNGI FLATBREAD

ORGANIC MUSHROOMS, WHITE BEAN ROASTED GARLIC PUREE,
CARMELIZED ONIONS, ARUGULA PESTO 14

DUCK PROSCIUTTO FLATBREAD

SMOKED SUNDRIED TOMATOES, ROASTED PEAR, ASPARAGUS,
DUCK PROSCIUTTO, PARMESAN 17

MAINS

STEAK AND CAESAR SALAD

NY "AAA" STRIPLOIN, ROMAINE, BACON, CRACKED PEPPER
PARMESAN 6OZ 20 8OZ 24

GRILLED CHICKEN SALAD

HEARTY GREENS, HEIRLOOM VEGETABLES, CUCUMBER, BERRIES,
PUFFED QUINOA, CHEVRE, MANDARIN MISO DRESSING 19

FISH AND CHIPS

BEER BATTERED COD LOIN, HOUSEMADE DILL TARTER SAUCE, FIRE
CRACKER SLAW, HOME CUT FRIES 1 PIECE 15 2 PIECE 18

BAKED RAINBOW TROUT

POMEGRANATE ESSENCE, CRANBERRY HOISIN, SCALLION CRÈME
FRIACHE 23

EXECUTIVE CHEF LANCE EDWARDS
GENERAL MANAGER NICK CRESSMAN