

## Spa Lunch Menu

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Offered from 11:00am – 1:30pm

NYS Local Cheese Platter for Two Artisan Local Cheeses, Mixed Fruit & Assorted Crackers	\$16
Mediterranean Platter Hummus, Roasted Peppers, Feta, Kalamata Olives , Fresh Vegetables with Grilled Pita and Extra Virgin Olive Oil	\$12
Peach & Goat Cheese Kale Salad Kale Blend, Toasted Almonds, Millstone Farm Peaches, Coach Farm Goat Cheese, Dried Cranberry, and Green Goddess Dressing	\$12
Millstone Farm's Chickpea Chopped Salad Chopped Romaine, Chickpea, Tomato, Cucumber, Feta, Grilled Zucchini, Sweet Corn, and Roasted Garlic Vinaigrette	\$10
Millstone Farm's Panzanella Salad Frida's Bakery Crusted Italian Bread, Tomato Chutney, Cucumber, Red Onion, Shaved Parmesan, Diced Tomato, Extra Virgin Olive Oil, Basil	\$10
Add Chicken to Any Salad	\$5
Add Shrimp to Any Salad	\$7

### **Following Items Served with Choice of Side Mesclun Salad or Seasonal Farro Salad**

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Santa Fe Panini Chicken, Chipotle Aioli, Sharp Cheddar, Pico de Gallo, Corn, and Roasted Red Pepper	\$12
Bacon, Apple, & Brie Panini Bacon, Sautéed Apple, Brie, Caramelized Onion & Dijonaise	\$12
Vegetable Mediterranean Panini Grilled Zucchini, Red Onion, Feta, Smashed Chickpeas, Cucumber, Roasted Red Pepper, and Balsamic Reduction	\$13
Hummus & Seasonal Vegetable Wrap House made Hummus, Feta, Corn, Red Onion, Cucumber, Tomato, Roasted Red Pepper, in a Whole Wheat Wrap	\$13
Roasted Garlic Chicken & Brie Wrap Grilled Chicken Breast, Brie, Spring Mix, Sundried Tomato, Roasted Red Pepper, Roasted Garlic Vinaigrette, in a Whole Wheat Wrap	\$12
Chipotle Shrimp & Bacon Wrap Grilled Shrimp, Chipotle Aioli, Chopped Bacon, Sharp Cheddar, Romaine, Caramelized Onion, in a Whole Wheat Wrap	\$13

**\*For ease of service, we strongly recommend placing lunch orders when you reserve Spa Services. The kitchen may be able to adjust menu items to your dietary needs. Please do not hesitate to ask us!**