

# LUNCH FEATURES

Monday July 24, 2017

## SOUP

Lentil\* 3.5/6

White Bean Chicken Chili 3.5/6

Mushroom Barley 3.5/6

Gazpacho\* 4/6

\*vegetarian

## APPETIZER

Deviled Eggs 7

Pastrami Poutine 8

Avocado Toast 8

+poached egg 2, +nova 4

Buffalo Wings 8

Parmesan garlic, Buffalo & Stage sauces

## ENTRÉE

**Jerusalem Platter 18**

*Chicken shawarma, falafel, hummus, tabouli, rice pilaf, greek green beans and warm Lebanese pita*

**Honey Glazed Chicken Sandwich 16**

*Sliced cold honey glazed chicken breast with arugula, crisp onions, parmesan and herb mayo on artisan Italian bread, served with chips or fruit*

**Turkey Burger Bowl 14**

*Char-grilled, house-chopped turkey burger on a bowl of our veggie chili and quinoa, topped with avocado, sour cream, lettuce & onion*

**Hungarian Chicken Paprikash 14**

*One-half Amish chicken in our rich paprikash sauce and hand cut dumplings, served with cup of soup or salad*

**Old Fashioned Beef Stew 14**

*Tender brisket, vegetables & potatoes simmered all day in a savory herbed garlic-tomato-beef stock, served with cup of soup or salad*

**Malibu Salad 16**

*Baby field greens, grilled chicken, green apple, avocado, cucumber, sun-dried cherries, slivered almonds, feta cheese, poppy seed dressing*

**Modern Times 14**

*Grilled zucchini, shredded kale, basil mayo, gazpacho spread, melted havarti, char-grilled italian bread, served with housemade chips*

**Knocks & Beans 15**

*Extra large Vienna knockwurst & vegetarian baked beans with warm rye bread*

**STAGE**  
**DELI** FINE FOODS