

Lunch

starters

New Orleans BBQ Shrimp, \$16

spicy sauce, sliced baguette

Hinkebein Elk Ranch Meatballs, \$13

romesco sauce, polenta cake, greens

Antipasto, \$20

assorted cheeses, meats, chutney, nuts & more

Chef's Bread, \$7

house-made flatbread crackers, biscuits, featured bread & chef's spread

Garlic Fries, \$9

Fresh-cut potatoes, herbs & spices; bacon & chive aioli

Chef's Daily Soup, market \$

salads

Summer Salad, \$10

*fresh spinach, strawberries, oranges, pickled grilled onions
toasted almonds & orange marmalade vinaigrette*

Classic Caesar, \$10

romaine, parmesan, croutons, anchovy vinaigrette

Mixed Greens, \$9

spiced candied pecans, radish, dried cranberries, manchego, red wine vinaigrette

Chef's Inspired Salad, market \$

~ add to any salad: chicken \$5; shrimp \$7; salmon \$10 ~

flatbreads

Grilled Chicken & Baetje Farms Goat Cheese, \$14

herb oil, dried cherries, baby spinach

BLT, \$15

applewood-smoked bacon, fresh mozzarella, roasted garlic olive oil, tomato, basil, arugula

LaQuercia Prosciutto & Fig, \$16

Maytag blue cheese, bacon peperonata, balsamic

Veggie, \$14

"what's in season" toppings

Featured Flatbread, market \$

entrées

Savory Tart du Jour, \$13

with mixed green salad

Grass Fed Burger, \$14

*applewood-smoked bacon, roasted sweet peppers, caramelized onions,
white cheddar, herb cream cheese, arugula, ciabatta bun; fries*

Pasta du Jour, market \$

Baked Muffaletta Sandwich, \$14

roast beef, salami, prosciutto, provolone, olive & vegetable relish, baguette; chips

Chilled Grilled Chicken Sandwich, \$13

peperonata, arugula, tomato, ciabatta bun; chips

*To learn more about Exec Chef Rob Beasley's culinary inspiration,
please ask for him today or go to Chaumette.com.*

One check will be presented & 20% gratuity added to parties of 6 or more.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.