

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

Baby Spinach & Baetje Farms Coeur de la Crème Cheese, \$11
*warm, applewood-smoked bacon dressing, cinnamon roasted apples,
roasted sweet red peppers & fried walnut encrusted goat cheese*

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

Applewood-Smoked Bacon, \$15
herbed cream cheese, roasted sweet peppers, caramelized onions, fresh mozzarella, arugula, romesco sauce

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

Herb Grilled Chicken Sandwich, \$13
bacon peperonata, mozzarella, chive aioli, spinach, ciabatta; chips

Cashew Crusted Catfish Po'boy, \$14
fried, remoulade, blackened tomato sauce, arugula, ciabatta; fries

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.