

The Terrace

AT MUNSON

SOUP

- Soup du Jour*
- 6

- Mulligatawny*
- 6
- Red Lentils, Potato, Ginger, Apple, Tomato, Cinnamon, Turmeric, Curry & Cardamom **V, VG**

GALLERY GREENS

- Summer Twilight*
- 17
- Roasted Beets over Arugula & Field Greens with Crumbled Chevre, Mimosa Eggs, and Warm Bacon Dressing **GF**

- Picking Strawberries*
- 18
- Baby Greens, Bacon Crumbles, Candied Pecans, Strawberries, Blueberries, Feta, Balsamic Dressing **GF**

- Rising Green*
- 17
- Fresh Spinach tossed with Poppy Seed Dressing, Applewood Smoked Bacon, Hard Poached Egg, Ripe Cherry Tomatoes **GF**

- An Evening in Arcadia*
- 18
- Arcadian Lettuce & Arugula, Roasted Tomatoes, Toasted Pepitas, Pickled Mango, Avocado, Fire Roasted Corn, Crumbly Blue Cheese and Fried Leeks finished with our Star Fruit Vinaigrette **GF**

ARTISIAN HANDHELDS

- The Voyage of Life*
- 16
- Chunks of Chicken tossed in a light Curry Dressing with Chutney, Grapes and Almonds, served in a Wrap **GF by request**

- The Parable*
- 16
- Pan Bagnet- style sandwich with Fire Roasted vegetables, Fig Onion Jam, Camembert Fondue on Ciabatta **V**

- A View of the Valley*
- 18
- Open-faced, Grilled Turkey, Bacon, Sliced Tomatoes and Fried Egg smothered in a Sun-Dried Tomato Mornay on Ciabatta

- Meeting of the Waters*
- 20
- Your choice of: Bison *or* All Beef Burger Topped with Smoked Provolone, Cippolini Onions, Baby Bella Mushrooms, Roasted Peppers, Herb Horseradish Aioli on a Brioche Bun

**All Handhelds are served with Homemade Chips and Tangled Greens tossed in a Cider-Basil Dressing*

**Add Grilled Chicken to any Salad +4*

CURATED ENTREES

- Chef's Whimsy Quiche*
- 15
- Seasonal ingredients selected daily by the chef, served with Tangled Greens

- The Semantics of Form*
- 20
- Handmade Pumpkin Gnocchi sautéed with Wilted Spinach, Grilled Onions, Brown Butter & Fresh Sage **V, VG by request**

- Heart of the Andes*
- 23
- Seared Salmon on a Polenta Crouton with Tomatoes and Spinach, finished with a Sherry Gastrique **GF**

- The Mellow Pad*
- 17
- Rice Noodles tossed in our House Made Pad Thai Sauce with Fresh Vegetables **V, GF, VG**
- *Add Grilled Chicken to any Salad +4*

- A Natural Monarch*
- 21
- Pan Seared Chicken Breast with a Marsala Wine Reduction, Baby Bella Mushrooms, Peppers & Scallions served over Potato Pancakes

BEVERAGES

- Hot Coffee
- 3
- Selection of Hot Tea
- 3
- Unsweetened Iced Tea
- 3.5
- Lemonade
- 3.5
- Saratoga Sparkling Water
- 5

DESSERT

Please ask your server about today's selection of featured desserts, made in-house.

***V=Vegetarian *GF=Gluten-Free *VG=Vegan**