

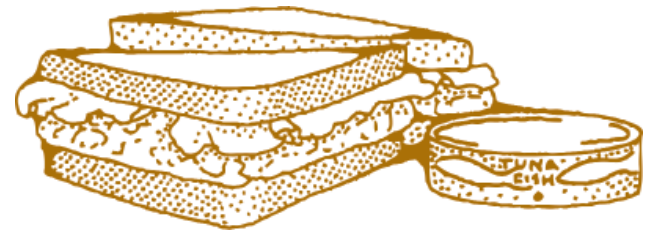
LUNCH MENU

SOUP

- Roasted Tomato & Garden Herb Soup**
grilled cheese croutons, garden fresh herbs 5/7
- Pacific Clam Chowder**
cream, artisan crostini 7/10
- Market Soup**
Chefs scratch made daily soup 5/7

SALADS

- Southwestern Chicken Cobb**
romaine, black beans, avocado, roasted corn, tomatoes, feta, pickled jalapeño, zesty ranch, crispy tortilla strips 12
- Kale Caesar**
shaved radish, aged Parmesan, croutons, house-made caesar dressing
add salmon 6
add chicken 5 9
- Chop Salad**
shredded romaine, roasted red pepper, crisp bacon, salami, egg, chickpeas, feta, herbed dressing 10
- Iceberg Wedge**
Honeycrisp apples, Danish blue cheese, pickled red onions, buttermilk dressing, croutons, bacon 9
- Beet Salad**
candy cane beets, arugula, champagne vinaigrette, pistachio-encrusted goat cheese, dehydrated oranges 10
- Steak and Spinach***
blue cheese crumbles, grape tomatoes, caramelized onions, blueberries, balsamic vinaigrette, crispy leeks 12



SANDWICHES

- Classic B.L.T.**
crisp bacon, tomato, romaine, kettle chips
add avocado 2 11
- Deluxe Grilled Cheese**
90-day aged white cheddar, provolone, roasted tomato, kettle chips
add bacon jam 2 10
- Prosciutto and Pear**
arugula, apricot jam, fresh cracked black pepper, garlic aioli, Brie 12
- Herbed Chicken**
arugula, oven roasted tomato, provolone, pesto, kettle chips 12
- Roasted Turkey**
Brie, cranberry aioli, arugula, shaved apple, kettle chips 12
- Roast Beef Dip**
roast beef, melted provolone, pickled onion, horseradish aioli, au jus, kettle chips 13
- Rhody Burger***
aged cheddar cheese, romaine, tomato, onion, soft roll, kettle chips
add bacon jam 2 13

LUNCH COMBOS

**PICK ANY TWO FOR \$10
AVAILABLE MONDAY THROUGH FRIDAY 11AM TO 3PM**

- Petite Sandwich**
classic B.L.T., roasted turkey, prosciutto, or dip
- Salad**
kale caesar, chop salad, iceberg wedge, beet salad,
- Soup**
roasted tomato, Pacific clam chowder, market



The Rhododendron strives to source and serve local, natural and seasonal products whenever possible. We partner with local purveyors and farms to bring crafted products directly to our tables. Menu items and prices subject to change. Parties of six or greater are presented with one check which includes a 20% gratuity.

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness.