

# 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

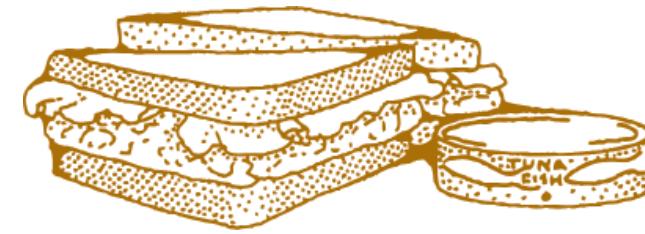
9

**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.