

BEACON

REFINED COCKTAILS & CUISINE

LUNCH

TO SHARE

- Oysters** 20 / 38
Half dozen or dozen. Apple mignonette, creamy horseradish & hot sauce
- Fritto Misto** 27
Breaded shrimp, scallops, calamari & lemon caper aioli
- Whipped Feta** 14
Hot honey chili crisp, walnut crumble & bistro bread

TO BEGIN

- Soupe du Jour** 9
Chef's selection
- Arancini** 18
Smoked mozzarella, saffron tomato rice, pesto & fried garlic marinara
- Burrata** 19
Heirloom tomatoes, sweet & sour tomatoes, pumpkin seed oil, pistachio crumble, balsamic glaze & bistro bread. Add prosciutto 6
- Tuna Tartare** 28
Tuna, spicy ginger soy, avocado, sriracha & taro root chips
- Thai Mussels** 24
Coconut milk, Thai curry paste & bistro bread

SANDWICHES

Served with your choice of fries or a green salad

- Beacon Burger** 28
Creekstone USDA prime chuck & short rib, Gruyère, caramelized onions, lettuce, tomato & pickle
- G.G.C.C. Sandwich** 27
Green Goddess Chicken Club — chicken breast, tomato marmalade, white cheddar, provolone, avocado, bacon, green goddess dressing & bistro bread

SALADS

- Caesar Salad** 16
Baby gem, anchovy & parmesan dressing, bacon lardons, parmesan & pangrattato
- Cobb Salad** 25
Chicken, avocado, cherry tomato, soft boiled egg, bacon, blue cheese & Brown Derby dressing
- Beet Waldorf Salad** 14
Roasted heirloom beets, apple butter, candied pecans, Granny Smith & blue cheese
- Village Salad** 15
Tomatoes, peppers, red onion, olives, olive oil, red wine vinegar, oregano & feta

ADD TO ANY SALAD

Chicken, 4 oz 7 · Salmon, 4 oz 11 · Jumbo shrimp, 3 13 · Striploin, 5 oz 22

MAINS

- Salmon** 37
Roasted fingerling potatoes, spinach & yellow Thai curry sauce
- Harvest Bowl** 29
Bomba rice, spinach, roasted red peppers, caramelized onions, pickled chilies & chimichurri
- Lamb Bolognese Gnocchi** 25
Braised lamb sauce, pecorino, parsley & olive oil
- Steak & Frites** 58
10 oz Wellington County striploin, rosemary butter & truffle fries