



# "The Arms"

at South Park & Spring Garden

## Lunch

11am - 4pm

Soup & sandwich, changes daily. \$11

Seafood chowder, with toasted sliced baguette. \$13

Classic French onion soup broiled with melted gruyere. \$10

Local cheese board, Ran-Cher Acres goat cheese, Ciro Comencini's Asiago and Urban Blue with our house made jams and lightly toasted sliced baguette. \$13

Chopped romaine hearts with anchovy caesar dressing and croutons, parmesan cheese. \$10

GF Public house salad, with radicchio, endive, arugula, micro greens, toasted pumpkin seeds. Maple-rhubarb cider dressing. \$11

GF Warm oven roasted and balsamic glazed plum tomato salad topped with crumbled goat cheese. \$11

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GF Cobb Salad, with tandoori chicken, boiled egg, bacon bits, urban blue cheese, watercress & avocado with buttermilk dressing. \$14

*Substitute court-bouillon poached jumbo shrimp for \$5*

Baked house made merguez sausages, beans cassoulet, fresh egg, crushed heirloom tomatoes and finished with chimichurri. \$19

Pan seared jumbo shrimp & shiitake mushrooms, with rice vermicelli in nori miso broth and fresh cilantro. \$19

Reuben Sandwich, house cured beef brisket with sauerkraut and melted swiss cheese on rye. \$15

The Arms Clubhouse with sliced boiled egg, served with our hand cut fries. \$14

House made spaghetti with atlantic smoked salmon, goat cheese and sunny side egg. \$19