

THE YORK LUNCH / DINNER MENU

FRIED GARBANZOS \$4 LEMON & CAYENNE

HANDCUT FRIES \$6

SAUTEED MARKET VEGETABLES \$ 7 SEASONAL VARIETIES

SOUP OF THE DAY \$6

BABY GREEN SALAD \$5 RED ONION, CHERRY TOMATO & BALSAMIC DRESSING

ARUGULA SALAD \$5 LEMON & OLIVE OIL OVER SLICED TOMATO

SHRIMP BRUSCHETTA \$14 SHRIMP, TOMATO, GOAT CHEESE, CHILI & WHITE WINE BUTTER ON GRILLED BAGUETTE

GRILLED CHEESE SANDWICH \$ 11 PAIN DE MIE & BOSCHETTO AL TARTUFO W/ ARUGULA SALAD

SRIRACHA WINGS \$11 SRIRACHA, HONEY, GARLIC & CILANTRO DRESSING W/ RANCH

CLASSIC CAESAR \$10 CHOPPED ROMAINE, CAESAR DRESSING, PARMESAN, CROUTONS

ADD GRILLED CHICKEN OR SHRIMP \$6 ADD STEAK OR SALMON \$10

SOUTHERN CHOP SALAD \$13 SPINACH, CABBAGE, BLACK EYES PEAS, ROASTED YAM, PEANUTS, CHERRY TOMATO, HARD BOILED EGG & CREAMY HORSERADISH DRESSING

ADD GRILLED CHICKEN OR SHRIMP \$6 ADD STEAK OR SALMON \$10

CHEDDAR BURGER \$15 GROUND SIRLOIN, WHITE CHEDDAR, HARISSA AIOLI, PICKLED ONION & ARUGULA ON BRIOCHE BUN W/ FRIES

FISH & CHIPS \$15 BEER BATTERED COD & FRIES

TOFU SANDWICH \$14 CHILI MARINATED GRILLED TOFU, TOMATO, ARUGULA, PICKLED ONION & VEGAN WASABI MAYO W/ FRIES

BLACKENED CHICKEN SANDWICH \$14 GRILLED BLACKENED CHICKEN BREAST, SMOKED GOUDA, WHOLE GRAIN DIJON AIOLI, RED ONION, TOMATO & ARUGULA ON CIABATTA W/ FRIES

FALAFEL TACOS (3) \$11 HOUSE MADE FALAFEL, ROMAINE, CUCUMBER RELISH, PICKLED ONION & TZATZIKI ON GRILLED LAVOSH

PULLED PORK CUBAN SANDWICH \$13 PULLED PORK, HAM, GRUYERE, WHOLE GRAIN DIJON AIOLI & SLICED PICKLES ON CIABATTA W/ SLAW AND PICKLE SPEARS

MAC & CHEESE \$14 BOSCHETTO AL TARTUFO, TOMATO, BASIL & GRILLED BAGUETTE

MISO MARINATED SALMON \$18 SALMON FILET, MISO MARINADE, BOK CHOI MEDLEY & STEAMED RICE

STEAK & FRIES \$19 GRILLED FLAT IRON, CHIMICHURRI, ARUGULA SALAD & FRIES GF

DAILY DESERT \$7

FRIES CAN BE SWAPPED FOR BABY GREENS OR ARUGULA SALAD \$1