

IRISES LUNCH MENU

STARTERS

NACHOS – cheddar, scallions, tomatoes, black beans, fresh jalapenos, salsa & sour cream 13.99

CONFIT CHICKEN WINGS - Buffalo-style OR sauce of day, celery & ranch (6) 11.99

CAJUN GRILLED SHRIMP GF
red chili dipping sauce 12.99

SASHIMI TUNA AVOCADO TOWER GF
soy-chive oil, ginger cream 14.99

WHITE TRUFFLE FRIES BASKET – parmesan, fleur de sel, herbed aioli dipping sauce 10.99

HOUSE PIMENTO CHEESE - crackers & pickles 6.99

FRIED BRUSSELS SPROUTS
lemon, parmesan, fleur de sel 10.99

BUFFALO FRIED CAULIFLOWER
celery and ranch 10.99

BAKED ARTICHOKE-PARMESAN-SPINACH DIP
House-fried tortilla chips, pita wedges 10.99

BREAD BASKET w/butter 2.49

SIGNATURE SALADS & SOUP

CUBAN BLACK BEAN SOUP since 1997
cup 5.99 bowl 6.99 (GF, VEGAN without cheese)

BAKED FRENCH ONION SOUP AU GRATIN
cup 5.99 bowl 6.99 (GF without bread)

ADD TO ANY SALAD BELOW....

Warm Grilled Chicken Breast \$6

Jumbo Shrimp \$7.99

Marinated Sliced Portobello \$5

Petit Salmon Fillet (4 oz) \$9.99

HOUSE SALAD GF - sunflower seeds, mixed greens, tomatoes, cucumbers, red onion and toasted croutons sm 5.99 lg 8.99

CAESAR SALAD GF- romaine, croutons, parmesan, house-made dressing
sm 6.99 lg 9.99

WARM GOAT CHEESE CROSTINI SALAD GF
since 1997 mixed greens, sliced pears, red onion, walnuts, kalamata olives, warm sherry-shallot vinaigrette
sm 8.99 lg 12.99

ARUGULA & BLUE CHEESE SALAD GF – pine nuts, bacon, red onion, and Dijon vinaigrette
sm 8.99 lg 12.99

FRESH PICKLED BEET SALAD GF - pickled peppers & onions, feta, arugula, walnuts, basil oil, balsamic reduction sm 8.99 lg 12.99

CHICKEN CHOPPED SALAD GF- romaine, chilled diced chicken, cucumbers, red onions, tomatoes, avocados, bacon, blue cheese, sunflower seeds 13.99

TARRAGON CHICKEN SALAD GF
house-made chicken salad, dried cranberries, mixed greens, almonds, pickled egg, cucumbers, red onions, dijon vinaigrette 12.99

WARM SALMON SALAD GF - mixed greens, dried apricots & cranberries, walnuts, raspberry vinaigrette 18.99

ASIAN TUNA SALAD - sesame crusted tuna, seared rare, mixed greens, spicy wasabi peas, mandarins, almonds and sesame-ginger vinaigrette (GF without peas) 18.99

SIDES: herb aioli +.50 red chili mayo +.50
ranch +.50 extra dressing +.50
salsa +.25 sour cream +.50
avocado +1.75 blue cheese crumbles +1.29

BURGER/SANDWICH PLATTERS

served with fries & pickle

Substitute Fries with Sweet Potato Fries +\$2.49 OR Truffle Fries +\$2.99 OR Small House Salad +\$2.99 OR Caesar +3.99 OR Cup of Soup du jour +\$1.99

ITALIAN PORCHETTA SANDWICH
herb-roasted pork belly wrapped pork loin, herb-caper salsa verde, arugula, ciabatta 15.99

IRISES FAMOUS CHICKEN SANDWICH
since 1997 – grilled marinated chicken, bacon, red chili mayo, melted white cheddar, toasted house-made jalapeno-cheddar focaccia 13.99

IRISES ALL-NATURAL BEEF BURGER
Local Kilcoyne Farm Angus Beef, hand-formed brioche bun, lettuce & tomato 13.99
add bacon +\$1.75 sautéed mushrooms +\$1.75
add Cheddar, Swiss, Brie, Blue Cheese +\$1.75
substitute gluten-free bun+\$1.75

BLUEBERRY BBQ BRIE BEEF BURGER
toasted brie, Chef Tyler's blueberry barbecue sauce, crispy fried onions, arugula 15.99

CAJUN BEEF BURGER – cajun seasoned beef patty, aged white cheddar, bacon, red chili mayo, lettuce & tomato 15.99

PIMENTO BACON BEEF BURGER
house-made spiced pimento cheese, bacon, house pickles, lettuce & tomato 15.99

VEGETARIAN OPTION FOR ANY SANDWICH ABOVE - SUBSTITUTE PROTEIN WITH GRILLED PORTOBELLO & COCONUT 'BACON'

A LA CARTE SANDWICHES

Upgrade to platter with fries & pickle spear +\$4

GRILLED TURKEY MELT - turkey, bacon, aged white cheddar, house berry hot pepper jam, grilled multigrain 9.99

TURKEY CLUB 18 – turkey, bacon, avocado, aged cheddar, romaine, red chili mayo, house-made jalapeno-cheddar focaccia 9.99

TURKEY REUBEN – turkey, house sauerkraut, melted Swiss, house-made thousand island dressing, grilled ciabatta 9.99

VEGETARIAN REUBEN – pulled jackfruit, house sauerkraut, melted Swiss, house-made vegan thousand island dressing, grilled ciabatta (VEGAN without cheese) 9.99

CHICKEN QUESADILLA WRAP - chicken, pineapple relish, cheddar, red chili mayo, grilled sundried tomato tortilla 8.99

CHICKEN SALAD BLT PITA WRAP – tarragon chicken salad with dried cranberries, bacon, lettuce & tomato, warm pita wrap 8.99

LUNCH ENTREES AND BOWLS

GREEK POWER BOWL – grilled marinated chicken breast, warm ancient grains, baby spinach, tomatoes, cucumbers, onions, pickled red peppers, kalamata olives, feta crumbles, Greek dressing 16.99 GF
Vegetarians may substitute portobello for chicken

VEGAN BUDDHA BOWL – fried cauliflower, warm ancient grains, avocado, baby spinach, red cabbage sauerkraut, shredded carrots, sunflower seeds, soy-chive dressing GF 14.99

JAMAICAN JERK GRILLED SHRIMP
pineapple-red pepper relish, ancient grains, ginger cream GF 15.99

PAN-SEARED PETIT SALMON – herb-caper salsa verde, arugula, balsamic reduction, ancient grains GF 18.99