Small Plate

**Pasta Du Jour**
10.5
served with shaved parmesan & hearth baked bread

**Wyndham’s Quiche Du Jour**
12.5
house-made deep dish quiche, served with house salad & muffin

**Omelette Du Jour**
10
served with house salad & an offering of seasonal vegetables

**Light Fare Buffet**
10.5
soup, salad & sandwich

<table>
<thead>
<tr>
<th>Small Plate</th>
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<tbody>
<tr>
<td><strong>House Salad</strong></td>
<td>5.5</td>
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<tr>
<td>white balsamic vinaigrette</td>
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<tr>
<td><strong>Lump Crab Toast</strong></td>
<td>11</td>
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<tr>
<td>sourdough, lemon aioli, jalapeno, scallion</td>
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<tr>
<td><strong>Classic Caesar Salad</strong></td>
<td>8</td>
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<tr>
<td>focaccia croutons &amp; parmesan</td>
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<tr>
<td><strong>Butternut Squash &amp; Pomegranate Toast</strong></td>
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<td>ciabatta, blue cheese, sliced apples, toasted walnuts</td>
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Entrée

**Grilled Chicken & Wild Mushrooms**
15
oyster, crimini & portobello mushrooms, fingerling potatoes, red wine demi reduction

**Coriander Dusted Salmon**
13
artichoke, arugula, & oven dried tomato, crispy fingerling, preserved lemon vinaigrette

**Shredded Kale Salad**
12
pecorino Romano, garlic lemon breadcrumb with creamy anchovy dressing

**South Western Cobb Salad**
12.5
layered avocado, Applewood smoked bacon, hard boiled egg, tomato, corn over mixed greens tossed with a chipotle buttermilk dressing

**Grilled Asparagus Salad**
12.5
arugula, crispy shallot, bacon lardons, romesco sauce, & a sunny side up egg

**Pecan Crusted Chicken & Spinach Salad**
13
tender strips of buttermilk marinated chicken served atop baby spinach with grape tomatoes, goat cheese & tangy honey dijon dressing

**Asian Chicken Salad**
13
grilled marinated chicken, mandarin oranges, toasted almonds & crunchy wonton strips atop a bed of mixed greens served with sweet ginger sesame dressing

**Apple & Beet Salad**
12.5
candied walnut crusted goat cheese served with red & golden beets, granny smith apple over mixed greens with honey white balsamic

**Jumbo Lump Crab Cake**
15.5
two jumbo lump crab cakes served with garden salad & house tartar sauce

**Classic Chicken Caesar Salad**
13
hearts of romaine, herb marinated chicken breast, focaccia croutons, grape tomatoes & parmesan

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**Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness.**

**Before placing your order, please inform your server if a person in your party has a food allergy.**
Sandwich Board

**Grilled Chicken & Chimichurri** 13
applewood smoked bacon, ricotta salata cheese, bibb lettuce, oven dried tomatoes on spinach tortilla

**Eggplant & Portobello Panini** 13
battered eggplant, fontina cheese, portobello mushroom, sun-dried tomato on focaccia

**Crab Cake** 14
Wyndham’s crab cake, bibb lettuce, Jersey tomato & house tartar sauce

**Triple Ground Sirloin Burger** 12.75
Brioche, lettuce, tomato & red onion
Choice of: American, Swiss, blue cheese

Additional Toppings: 1
- Applewood Smoked Bacon
- Caramelized Onions
- Portobello Mushrooms
- Avocado
- Fried Egg

**Portobello Cheesesteak** 12
roasted marinated portobello mushroom, caramelized onion & parsley gremolata on a rustic Italian roll

**Lobster & Brie** 13
open face on focaccia, Jersey tomato, fresh lobster meat & brie

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