

LUNCH

THE TIN ANGEL

APPETIZERS

<i>Fresh Mozzarella & Roasted Roma Tomatoes;</i> with basil pesto and crostini	7.50
<i>Lightly Crusted Calamari;</i> red chili sauce, sesame seeds & won ton crisps	7.00
<i>Crab Cakes;</i> with spicy citrus rémoulade	8.75
<i>REAL French Fries;</i> Hand-cut, with spicy chipotle chile ketchup	4.50
<i>Fried Green Tomatoes;</i> with horseradish sauce	6.50
<i>Apple Harvest Salad;</i> crisp apples, sun-dried cranberries, walnuts, bleu cheese and mixed greens tossed in orange-ginger dressing	6.75
<i>Our House Salad;</i> fresh crisp greens & veggies; your choice of dressing Lemon Herb, Orange-Ginger, or Buttermilk Bleu Cheese	5.50
<i>Soup of the Day</i>	4.00

GARDEN ENTREES

<i>Black & Bleu Steak Salad</i> Blackened top sirloin on mesclun salad; herb vinaigrette & Danish bleu cheese.	13.50
<i>Cool Curry Salad</i> Chicken salad (white meat), on an orange/ginger dressed baby greens salad with almonds.	12.25
<i>Med Salad</i> Grilled shrimp, chickpeas, artichokes, roasted red bell peppers, red onions, orzo, feta cheese, toasted pumpkin seeds, and more with mixed greens and sun-dried tomato dressing.	14.00

ENTREES

<i>Étouffée</i> Shrimp, crawfish, chicken, andouille sausage and crispy leeks on fluffy basmati rice.	14.50
<i>Fish & Chips</i> Beer battered Icelandic cod, hand-cut fries and malted vinegar slaw.	13.00
<i>Cha-Cha Chicken</i> Grilled boneless breast with apple chutney, smashed sweet potato & sesame haricots verts.	12.75
<i>Turkey Pot Pie</i> Lots of roast turkey with sweet potatoes, peas, carrots, celery & onion with puff pastry atop	11.00
<i>"Louie" Pomodoro</i> Fresh basil, red & yellow tomatoes, onions, garlic, EVO oil, Parmesan and linguine	9.50 (ADD SHRIMP 4.00) (ADD CHICKEN 3.50) (ADD MEATBALLS 2.50)
<i>Inside Out Eggplant Parmigiana</i> Eggplant slices sandwiched with Italian cheeses, with panko crust, served with grilled vegetables, fresh spinach & meatless marinara.	11.50
<i>Chicken Quesadilla</i> Flour tortilla rolled around grilled chicken breast, roasted poblanos, sweet peppers and Monterey Jack cheese with housemade salsa, sour cream & black bean salad.	12.25
<i>Vegetable Quesadilla</i> Fresh spinach, mushrooms, roasted poblanos, caramelized onions, tomatillos, sweet peppers and Monterey Jack cheese, in a flour tortilla with salsa, sour cream, scallions and black bean salad.	10.75
<i>Old World Tuna Melt</i> Albacore tuna salad & Emmental Swiss on brioche with green bean & veggie salad.	9.50
<i>Chicken Basil Brie</i> Grilled boneless breast & brie open-faced on sourdough french bread with basil mayonnaise. Served with a green bean & veggie salad.	11.75
<i>Bratwurst Sandwich</i> House made, braised in beer, in a hoagie bun with onion bacon chutney & potato salad	10.00

TINA Burger Bar • SERVED ON A HOUSE BAKED FOCACCIA BUN

<i>Angel Burger</i> Half pound of grass fed "gourmet pasture beef" with red onion, lettuce and tomato	10.00
<i>Salmon Burger</i> Hand chopped salmon with lettuce, tomato, pickled red onions & spicy mustard	9.50
<i>Black Bean Veggie Burger</i> with smoked corn relish & avocado mayonnaise	8.50

WITH CHOICE OF: Hand cut french fries; green bean & veggie salad; potato salad or malted vinegar slaw
ADD CHEESE: for \$1.00: cheddar/jack; provolone; or bleu cheese or for \$1.50: TN. buttermilk cheddar or Emmental Swiss

Our Breads & Rolls are Locally made Artisan Breads

We do not list every ingredient we use. If you can't tolerate specific foods, please tell your server.

18% GRATUITY ADDED TO PARTIES OF SIX OR MORE