



# Lunch Menu

## Appetizers

### Roasted four onion soup

*Leeks, shallots, garlic, Spanish onions, Fontina cheese, herb-cROUTON*  
~\$6~

### Daily soup selection

*Utilizing only the freshest local ingredients*  
~\$6~

### Crispy Fried Tofu

*Cucumber-cilantro salad, ginger-soy dipping sauce*  
~\$7~

### Zucchini Fries

*Sun-dried tomato - roasted garlic aioli*  
~\$8~

## Salads

### Caesar

*Polenta croutons, shaved imported Parmesan*  
~\$8~

*Grilled Chicken or Seasonal Fresh Fish Add*  
~\$4~

### Warhol Salad

*Chopped romaine and baby lettuces, grilled Chicken, Hard-boiled egg, cucumber, tomato, avocado, kalamata olives, red onion, feta cheese, with house made herb vinaigrette*  
~\$10~

### Daphnis Salad

*Greek salad plate w/ hummus, baba ganoush, grilled pita, tomato-cucumber salad, feta, olives, roasted peppers, herb vinaigrette*  
~\$9~

### Gehry Salad

*Baby spinach, warm bacon- red onion vinaigrette, pistachio-crusteD goat cheese buttons*  
~\$8~  
*Grilled seasonal fish or Chicken Add*  
~\$4~



## **Lobster Mac and Cheese**

*Maine Lobster, Sherry, Toasted Breadcrumbs, served With A Side Salad*  
~\$12~

## **Sandwiches**

### **Palate Ruben**

*½ pound of house made corned beef, swiss cheese, coleslaw, dijon mustard, fresh sourdough bread*  
~\$9~

### **Warm Roast Turkey**

*Sliced avocado, sharp cheddar cheese, peppered bacon, tomato, harvest grain bread, chipotle mayo*  
~\$8~

### **Chicken Panini**

*Baby arugula, roasted peppers, spring basil pesto, gorgonzola, grilled peasant bread*  
~\$8~

### **Chicago Dip**

*Slow roasted shaved beef, sautéed onions, and provolone, garlic french bread, natural jus*  
~\$8~

### **Italian Panini**

*Imported salami, prosciutto, Smoked ham, sharp provolone, olive-cherry pepper relish*  
~\$9~

### **Roast Leg Of Lamb**

*Topped w/ Greek feta, baby arugula, garlic aioli, on grilled pita, lightly dressed greens*  
~\$10~

### **Roasted Vegetable Panini**

*Squash, eggplant, peppers, pesto, house-made mozzarella, garlic-herb flatbread*  
~\$8~

### **Salmon BLT Wrap**

*Apple-wood smoked bacon, tomato, and lettuce, grilled salmon, horseradish-dijonaise, warm tortilla*  
~\$10~



### **Thai Chicken Wrap**

*Marinated grilled chicken, napa slaw, spicy peanut dressing  
~\$9~*

### **Prime Angus Hamburger**

*Local Woodland Farms organic beef toasted sesame brioche, lettuce, tomato, onion,  
waffle fries  
~\$10~  
Add \$.50 per item  
Mushrooms, bacon, sautéed onion, swiss, cheddar, provolone, blue cheese,*

## *Sides*

*Waffle fries  
~\$4~*

*Side salad  
~\$3~*

*Grilled Vegetables  
~\$3~*

**ENJOY THE PALATE TO GO CALL 845.483.8074**

**DELIVERY AVAILABLE**

**There will be a 20% gratuity added to tables requesting separate checks and  
also parties of 6 or more.**