



Cafe New Castle

LUNCH MENU

SOUPS

Cup 6; Bowl 8

TURKEY CHILI

SOUP du JOUR

SALADS

Add chicken 5; portobello 4; shrimp 8; crab cake 10

POACHED PEAR

field greens, pinot noir soaked pear slices, candied pecans, fig balsamic
13

ROASTED BEET & GOAT CHEESE

Spinach, fresh orange, raspberry vinaigrette
13

ANTIPASTO

crisps with mozzarella, salami and peppers
13

CAPRESE

heirloom tomatoes, fresh pulled mozzarella, basil, balsamic reduction
14

CAESAR

romaine hearts, shaved parmesan, croutons
11

SANDWICHES

Served with side of the day

Substitute fries 2

Additions available

GRILLED REUBEN

Corned beef, swiss, sauerkraut, thousand island on rye
12

CRAB CAKE

100% jumbo lump crab, lettuce, tomato, side of cocktail or tartar on Brioche Bun
16

GROUPEL

Brown butter, dill mayo, shredded greens
15

CHICKEN OR TUNA SALAD

Available on white, wheat, rye or brioche
11

GRILLED PORTOBELLO

Tomato, lettuce, fig balsamic
14

CLASSIC BURGER

Lettuce, tomato, onion and garlic aioli, Brioche Bun (served with fries)
13

Served Tuesday through Friday 11:30 am – 3 pm

consuming raw or undercooked meats, poultry, seafood, or eggs may increase your risk of foodborne illness

