

## MID DAY MENU

### Soups

#### French Onion Gratinée

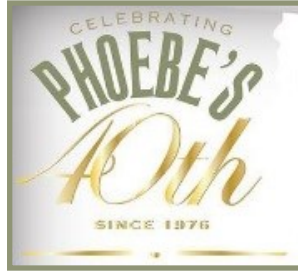
Cup \$4.5 Crock \$5.5

#### Cream of Celery *V & GF*

Cup \$4 Bowl \$5

#### Soup of the Day

Cup \$4 Bowl \$5



### Appetizers

#### Tomato & Red Pepper Bruschetta *V*

With crostinis & fresh basil. \$8

#### Fried Calamari *GF* 8oz

Basil lemon aioli, cherry peppers  
& shaved parmesan \$11

#### Hummus with Baked Pita & Vegetable Sticks *V*

Chef's choice of flavored hummus. \$7

### Salads

#### Phoebe's Salad *V & GF*

Mixed greens tossed with our house vinaigrette, crumbled blue cheese, toasted walnuts & red grapes. \$8 \*

\*Add: portobello \$3, chicken \$4, 5 shrimp \$5, 4oz salmon \$6

\*Pair a small salad & cup of soup or bowl of soup \$8.50-\$9.50

#### Caesar Salad

Crisp romaine tossed with house Caesar dressing, garlic croutons & asiago cheese. \$7 \*

\*Add: portobello \$3, chicken \$4, 5 shrimp \$5, 4oz salmon \$6

\*Pair a small salad & cup of soup or bowl of soup \$7.50-\$8.50

#### Arugula Salad *V & GF*

Arugula tossed with a champagne vinaigrette, red anjou pear, smoked gouda & slivered almonds. \$8

\*Add: portobello \$3, chicken \$4, 5 shrimp \$5, 4oz salmon \$6

### Entrees

#### Black Bean Veggie Burger *V*

House made black bean veggie burger with cheddar cheese, chipotle lime aioli, lettuce, tomato & pickled red onion on a brioche roll. Served with mixed greens. \$10

#### Quiche of the Day *(while supplies last)*

Deep-dish quiche prepared daily with the chef's choice of ingredients. Served with a side of Phoebe's house salad of mixed greens with toasted walnuts, red grapes & blue cheese. \$10

#### Crab Cake Sandwich

On a brioche roll with lettuce, tomato & remoulade. Served with Old Bay fries \$14

#### Tuscan Penne

Penne pasta tossed with chicken, pesto cream sauce, sun-dried tomatoes, artichoke hearts & capers \$13

#### Buffalo Chicken Sandwich

Shredded white & dark meat in a traditional buffalo sauce on toasted brioche roll with house made blue cheese dressing. Served with celery & carrot sticks. \$10

#### Chicken Tenders

With french fries & your choice of BBQ sauce, honey mustard or ranch. \$9

#### Baked Scrod

Cracker crusted & baked 6 oz scrod with lemon beurre blanc, farro & sautéed greens. \$16

#### Black Angus Burger

With lettuce & tomato on a brioche roll. Served with fries. \$11

Extras: onions, mushrooms, Swiss, smoked gouda, provolone, cheddar, blue cheese, bacon \$1 each

### Side Dishes

French Fries \$3, Sweet Potato Fries \$4, Small Mixed Green Salad \$3,  
Sautéed Greens \$3, Small Caesar Salad \$4, Small Phoebe's Salad \$5

**Please Note:** Substitutions are available for an extra charge.

*V* Vegetarian | *GF* Gluten Friendly

Separate checks are not available for parties of 8 guests or more. | 18% gratuity may be added to parties of 8 guests or more.  
Happy hour: Tuesday-Friday, 4-6pm \$2 off all drinks at the bar | Private dining room available for events