

# ARBOR



# CREST

Lunch Menu  
Served Daily 12 pm - 4:30 pm

**SHAREABLES**

**CHARCUTERIE & FORMAGGIO BOARD**

Chef Selected Meats and Cheeses, Stone Ground Mustard, Seasonal Compote, Fresh and Dried Fruit, Candied Walnuts, Sesame Flatbread Crackers \$ 30.00

**CHARCUTERIE PLATE (DF/GF\*)**

Chef Selected Meats, Stone Ground Mustard, Cornichons \$ 12.00

**FORMAGGIO PLATE (GF\*)**

Chef Selected Cheeses, Seasonal Compote, Dried Fruit \$ 15.00

**HUMMUS & EZME (V/DF/GF\*)**

Olive Oil, Tomato, Herb Blend, Hungarian Pepper, Mecalef \$ 10.00

**HUMMUS & ARTICHOKE (V/DF/GF\*)**

Kalamata Olive, Capers, Tomato, Dried Lime, Urfa Biber \$ 12.00

Shareables Served with Sesame Flatbread Crackers  
\*Gluten Free Crackers Available Upon Request\*

**SALADS**

**SPICED CRUDITE SALAD (V/GF)**

Carrot, Cucumber, Shug, Turmeric Pickled Onion, Pomegranate Vinaigrette, Pepita, Golden Raisin \$ 9.00

**PANZANELLA SALAD**

Croutons, Romaine, Tomato, Olive, Capers, Pomegranate Vinaigrette, Olive Oil \$ 10.00

**MAINS**

**CHICKEN GYRO**

Cacik, Cucumber, Tomato, Herbs, Turmeric Pickled Onion, Tandoori Spice \$ 14.00

**LAMB & BEEF KOFTA GYRO**

Cacik, Tomato, Artichoke, Capers, Carrot, Tarragon \$ 14.00

**MAHI MAHI GYRO**

Coriander Lime Aioli, Romaine, Turmeric Pickled Onion, Carrot, Cilantro \$ 14.00

**CAPICOLA & BLEU SANDWICH**

Rosemary Bread, Blue Cheese, Coriander Aioli, Balsamic Vinegar, Romaine, Tomato \$ 10.00

**SPICED CRUDITE GYRO (V/DF)**

Cucumber, Carrot, Tomato, Pickled Onion, Pepita, Golden Raisin, Pomegranate Vinaigrette, Adjika \$ 12.00

**SIDES**

**HOUSE FRIES (GF)**

Cacik, Bulgarian Feta, Herbs, Turkish Spice \$ 10.00

**WARM NAAN & ZA'ATAR OIL**

\$ 6.00

**SWEETS**

**MALBEC INFUSED FUDGE (GF)**

Bordeaux Glaze, Sea Salt \$ 8.00

**COCONUT CREME BRULEE BITES (GF)**

Blood Orange Apricot Marmalade \$ 11.00