



shade

LUNCH MENU

APPETIZERS

SHRIMP AND CRAB CAMPECHANA
Served with Crispy Plantain Chips
\$11.00

BACON MAC & CHEESE
\$6.00

FRIED GREEN TOMATOES
with Mixed Greens and Blue Cheese Ranch
\$7.25

HUMMUS AND TOASTED PITA BREAD
with Veggies and Kalamata Olives
\$6.50

TODAY'S SOUPS

Cup \$5.00 Bowl \$7.00 Soup Trio \$7.50

SANDWICHES & ENTRÉES

MEDITERRANEAN PLATE
Hummus and Homemade Pita Bread, Orzo Pasta Salad, Tabouli, and Marinated Fresh Mozzarella with Tomatoes
\$12.00

BAKED EGGPLANT AND FOUR CHEESE INVOLTINI
with Sautéed Broccoli and Crispy Polenta Sticks
\$13.00

QUICHE *with Bacon, Sun Dried Tomatoes, Spinach and Cheddar Cheese; Served with a Field Greens Salad, Oranges and Crispy Potatoes*
\$12.50

CURRIED TUNA SALAD SANDWICH *with Grapes and Toasted Almonds on Homemade Wheat Toast with Crispy Plantain Chips and a Small Cup of Soup*
\$10.50

VINE RIPENED TOMATO, AVOCADO AND BUTTER LETTUCE SANDWICH *on Homemade Wheat Toast with Fresh Mozzarella and Basil Mayonnaise; Served with Napa Cabbage Slaw and a Devilled Egg*
\$11.50

SHADE HAMBURGER *on our Homemade Bun with Lettuce, Tomato, Red Onion, and Shade Pickles; Served with Chipotle Ketchup, Arugula Mayonnaise, Dijon Mustard and French Fries*
\$11.50

GRILLED BALSAMIC CHICKEN PANINI
Arugula, Applewood Smoked Bacon, Sliced Tomatoes and Herbed Goat Cheese; Served with Homemade Potato Chips
\$12.00

PULLED PORK TOSTADAS *with Black Beans, Cheddar Cheese, Shredded Lettuce, Pico de Gallo, Sour Cream, Sliced Avocado and Chipotle Coulis*
\$13.00

FRIED SHRIMP WITH BACON CHEESE GRITS
Sautéed Swiss Chard and Frank's "Red Hot" Sauce
\$14.00

GRILLED PORK CHOP *with Sautéed Broccoli, Bacon Mac & Cheese and Pepper Jelly Glaze*
\$14.50

FRIED CHICKEN BREAST
Buttermilk Mashed Potatoes, Sautéed Green Beans, Pickled Red Onions and Andouille Sausage Gravy
\$14.00

GRILLED FETA STUFFED GROUND LAMB
over a Salad of Baby Spinach, Grilled Fennel, Asparagus,

SALADS

SHADE COMPOSED SALAD *of Romaine, Frisee, Baby Spinach, Radicchio, Shredded Chicken Breast, Stilton Cheese, Toasted Walnuts, Avocado and Green Apple in a Red Wine Vinaigrette*
\$11.50

BUTTER LETTUCE SALAD *with Radicchio, Belgian Endive, Warm Goat Cheese, Sliced Grilled Pear and Spiced Pecans in a Champagne Pink Peppercorn Vinaigrette*
\$10.50

THAI RED CURRY GRILLED SHRIMP SALAD
with Mixed Greens, Cucumbers, Crispy Wontons, Peanuts and Pineapple in a Citrus Vinaigrette
\$12.50

CORNMEAL CRUSTED OYSTER CAESAR SALAD
with Chopped Romaine, Red Grape Tomatoes, Hearts of Palm, Garlic Croutons, Fried Capers and Parmesan-Reggiano
\$12.25

SHADE COBB SALAD *with Mixed Greens, Sliced Fried Chicken Breast, Cucumbers, Celery, Tomatoes, Hard Boiled Egg, Cheddar Cheese, Croutons, Applewood Smoked Bacon, Chives and Buttermilk~Creole Mustard Dressing*
\$12.00

BABY FIELD GREENS SALAD
Rustic Garlic Croutons, Aged Balsamic Vinegar, Extra Virgin Olive Oil and Shaved Reggiano Cheese
\$8.00

LEMON & CAPER CHICKEN SALAD
Broccoli~Sun Dried Tomato~Walnut Salad, Butter Lettuce Leaves, and Toasted Crostini
\$11.50



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*Roasted Peppers, Sun Dried Tomatoes and Hearts
of Palm with Orange Chipotle Vinaigrette and
Cilantro Mint Pesto*
\$13.75