

poppycock's

Lunch Menu

Appetizers/Small Plates

Soup

Check the chalkboard for today's homemade soups.

Served with our fresh garlic-herb rolls.

cup 3.50 bowl 4.50

Soup Sampler

Just can't decide? Try a sampler of all three of our fresh homemade soups.

6.00

Our Famous **Poppycock's** Pita Chips
Dusted with fresh Parmesan and served with
sides of hummus, homemade salsa and rich,
bubbling Jarlsberg cheese dip. 9.95

Crusted Yellow fin Tuna*

Pink peppercorn-pepita crusted with house made
hot ginger-mustard, soy and quick pickled English
cucumbers on flatbread. 10.95

Jake's Crab Cakes

On a bed of spinach with a relish of corn,
bacon and roasted tomatoes. 9.95

Pita Pizza

Beef sirloin and balsamic shallots with chive havarti
and finished with white truffle oil. 9.95

Drunken Chicken

Red wine marinated chicken breast over a
pesto-onion risotto with crumbled chevré
and mushrooms. 8.95

Bruchetta Duo ** (vegetarian)

One half with a white bean puree and roasted garlic,
2nd has roasted tomato, caper and basil . 7.95

Baked Raclette (vegetarian)**

Garnished with cornichon, whole grain
roasted apple mustard, and crackers. 9.50

Scallops

Seared jumbo scallops on a bed of baby spinach and minced bacon with carrot-
chipotle syrup. 11.95

Filet au Poive

Fennel seared, sliced beef over mashed
potatoes with a horseradish cream. 9.95

Potato Pierogies (vegetarian)**

With infused chive oil and paprika sour cream. 7.95

Brie and Fresh Basil Quesadillas (vegetarian)**

Served with sun-dried tomato aioli. 9.50

DOWNTOWNER SPECIAL

Make any of above small plates into
a lunch by adding either a cup of
soup or a house salad for 2.95

Salads

Served with our own garlic herb rolls.

Front Street

Local field greens, cherry-jalapeño glazed chicken breast, pecans, dried cherries and goat cheese with lemon-cherry vinaigrette. sm 6.25 lg 9.50

poppycock's Greek

Local field greens, roasted eggplant and beets, red onion, roasted red and yellow bell peppers, toasted pine nuts, feta, and calamata olives with Greek vinaigrette. sm 6.25 lg 9.50

Southwest Chicken

Local field greens, southwest barbequed chicken, roasted corn, jicama, black beans Monterey Jack, blue corn strips with ancho-avocado ranch dressing. sm 6.25 lg 9.50

Up North Cobb

Local field greens, cherry glazed chicken breast, avocado, maple-pepper bacon, hard cooked egg, buffalo mozzarella, tomatoes and cider-thyme vinaigrette. sm 7.25 lg 10.50

Caesar

Crisp Romaine, house made croutons and fresh shaved Parmesan tossed with our own caesar dressing. sm 6.25 lg 9.50

Warm Mushroom and Artichoke

Artichokes, mushrooms and toasted pine nuts sautéed in mustard-balsamic vinaigrette over baby spinach, with shaved red onion and red bell pepper. sm 6.25 lg 9.50

Strawberry Chicken Salad

Greens, strawberries, toasted almonds, chicken and strawberry poppy seed dressing. sm 6.25 lg 9.50

Small House Salad

House made dressings; cider-thyme vinaigrette, lemon cherry, strawberry poppy seed, mustard balsamic, ranch, or Greek. 3.95

We offer an array of award winning dessert specialties and cookies in the front display, all house made daily

Pastas

Served with garlic herbed roll.

Marinara

Slowly simmered tomatoes, vegetables, garlic and fresh herbs tossed with fettuccine and topped with fresh grated Parmesan. 9.95

Bolognese

Ground beef, fresh herbs, mushrooms, tomatoes, Italian sausage and pepperoni tossed with fettuccine and topped with fresh grated Parmesan. 11.95

Rich and creamy cold weather favorite!

Grilled Chicken and Broccoli

Grilled chicken breast, broccoli and fettuccine tossed in a Dijon-brie cream sauce and topped with fresh grated Parmesan. 11.95

Primavera

Seasonal vegetables and fettuccine tossed in creamy alfredo sauce. Topped with fresh Parmesan. 10.95

Creamy Pesto

Rich alfredo-pesto tossed with fettuccine. Topped with fresh goat cheese and toasted pine nuts. 11.95

Seafood

Shrimp and clams tossed in a rich seafood lemon-dill cream and topped with shaved Parmesan. 12.95

Tuscan Sirloin

Grilled sirloin, mushrooms, scallions and sun-dried tomatoes in roasted garlic-cracked pepper oil. Finished with gorgonzola. 12.95

Vegetarian Entrees

Roasted Butternut Squash Ravioli

Savory pillows accompanied by baby spinach, toasted walnuts and tossed with sage-roasted garlic broth. 11.95

Mediterranean Cous Cous Stuffed Squash

Baked acorn squash stuffed with Mediterranean couscous, feta, calamata olives, sun-dried tomato, almonds, and fresh basil over saffron-chive cream sauce. 11.95

Portabella Risotto Stack

Grilled portabella caps layered with pesto-onion risotto over sun-dried tomato cream sauce and topped with feta and calamata olives. 12.95

Thai Sweet Corn Cakes

Grilled and topped with red chili-peanut sauce, roasted cashews, red bell peppers and five-pepper oil over fresh greens. 9.50

Sandwiches

Served with Chef's choice deli salad.

Check the special board for the
Soup and Sandwich Special!

Rosemary Chicken

Grilled chicken breast with a sun-dried tomato mayo, roasted peppers, provolone on whole wheat. 8.95

Portabella

Portabella caps with a tomato, feta and spinach stuffing, orange-pepper coulis and caramelized onion on spinach feta bread. 8.95

Whitefish

Almond crusted local whitefish on English muffin bread with a chive-lemon aioli, mixed greens and Monterey Jack. 8.95

Chicken Salad

With dried cherries, pecans, tarragon-yogurt dressing, lettuce and tomato on a whole wheat roll. 8.95

poppycock's Reuben

Grilled smoked turkey, house made coleslaw, thousand island dressing and Swiss on toasted sunflower rye. 8.95

In and Out

Grilled smoked turkey, bacon, avocado, provolone, lettuce, tomatoes, red onion, banana peppers and mustard-mayo on toasted sourdough. 8.95

Roast Beef Dip

Grilled roast beef, sautéed mushrooms and red onions, horseradish sauce, au jus and your choice of Swiss, cheddar or provolone on a toasted sub bun. 9.95

Grilled Four Cheese, Tomato and Basil

Melted Swiss, cheddar and provolone with tomato and fresh basil on Parmesan grilled sourdough. 7.95

Certified Angus Beef® Charbroiled Burger*

Served on a toasted bun with lettuce, tomatoes,
red onion, and French fries. 8.95

Half Pounder Burger*

Bacon, caramelized onion and grilled mushrooms.
9.95

Add Swiss, cheddar, provolone, mozzarella,
Monterey Jack , avocado or bacon. .75

Executive Chef *Jon Eakes*

*Can be cooked to order. Consuming raw undercooked meats, poultry, seafood or eggs may increase the risk of food borne illness.