



Wednesday Lunch Menu
Serving from 11:00-12:45

Appetizers

Braised Short Rib and Ricotta Cavatelli Pasta /smoked tomato fondue/crispy parmesan crumb/fresh basil/truffle emulsion	7
Seared Shellfish Terrine with a Yuzu Shellfish Sauce /soy beans/kohlrabi/baby carrot/citrus fennel salad/pea shoots	7
Ricotta and Artichoke Croquette /braised spring vegetables/garlic watercress and almond veloute/dried black olive	6
Featured Shooter and Grilled Cheese /let our server describe Thrive's featured soup shooter and grilled cheese of the day	7

Soup

Parsnip and Green Apple /maple espuma/pickled apples/brown butter croutons	3
Cauliflower Veloute /mint oil/golden raisin almond relish/curry roasted cauliflower	3

Salad

Field Greens /vanilla roasted red grapes/goat cheese mousse/candied hazelnuts/orange pink peppercorn vinaigrette	4
Greens and Shaved Fennel /marinated fresh artichoke/feta cream/pine nut granola/white balsamic vinaigrette	4
Crispy Shrimp BLT Salad /honey garlic glaze/greens/marinated grape tomatoes/avocado puree/crispy bacon herb buttermilk dressing	8

Sandwiches: all sandwiches served with house cut fries and homemade ketchup

Smoked Gouda Burger /brioche bun/caramelized onion and roasted garlic aioli/bacon/fried pickle chips/arugula	10
Braised Pork Shoulder and Chilies /Hawaiian roll/cotija cheese/pickled jalapeno mayo/sweet and sour slaw/cilantro	9
Sicilian Scacciata with Fennel Chicken Sausage /grilled pizza sandwich/provolone/mozzarella/sweet peppers/onions Tomato basil dipping sauce/arugula and shaved parmesan salad with sun-dried cherry tomatoes and citrus	10
***served with fries instead of salad upon request	

Pizza

Italian Sausage and Pancetta Pizza /mascarpone cream/san marzano tomato/basil/parmesan/black pepper/arugula	10
Ricotta and Spinach Calzone /garlic spinach/house ricotta/san marzano tomato sauce/fresh mozzarella/fresh basil	11

Pasta: choice of soup or salad

Braised Pork Shank Sugo with Hayden Mills Semolina Rigatoni /sun-dried tomato/shaved parmesan/wild mushrooms/garlic bread crumbs/red wine tomato sauce	11
Fresh Tomato Linguine /sautéed shrimp/roasted fennel/arugula/sun-dried cherry tomato/lemon/ basil/mascarpone/ herb crumble	12
***Can be prepared Vegetarian upon request	

Entrees: choice of soup or salad

Sautéed Flounder Francaise /smoked flounder tortelloni/petite vegetables/tomato jam/buttered herb jus	11
Sautéed Rosemary Basted Chicken Breast /creamy braised chicken fricassee/root vegetables/root vegetable coulis sherry chicken reduction	10
Grilled Spiced Atlantic Salmon /frothed smoked mussel and celery root veloute/asparagus and beech mushrooms brown butter celery root silk/shaved celery root salad/hazelnuts	12
Grilled Strip Loin /crispy gruyere and potato dauphine/cured beef, mushroom and truffle madeira sauce/creamed swiss chard/ roasted mushroom salad	12

Dessert

Prepared weekly by our culinary arts and baking and pastry students	4
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