

# Malia's Lunch

## Cream of Cauliflower With Cheddar \$5.00

Creamy soup with fresh cauliflower pureed with onions, cheese and ale. Topped with cheddar cheese and minced scallions.

## Split Pea Soup \$5.00

Split green peas simmered in a rich ham hock stock with celery, onion, carrots and herbs. Topped with mint creme fresh.

## House Salad \$6.00 small \$8.00 large

Mixed greens, tomatoes, scallions, red cabbage and Italian vinaigrette topped with shredded mozzarella.

## Spinach Salad \$7.00 small \$9.00 large

Baby spinach, fresh fruit, red onion, raspberry vinaigrette, feta and toasted walnuts.

## Pineapple Chicken Salad \$12.50

Natural chicken breast grilled then sous vide. Served over mixed greens, fresh pineapple and poppyseed vinaigrette. Topped with feta cheese and toasted almonds.

## Steak Salad \$14.00

Sautéed medallions of beef tenderloin over a large house salad. Topped with red wine demi glacé and shredded mozzarella.

## Steak And Guinness Pot Pie \$13.00

Tender beef tenderloin braised in Guinness demi glace topped with short crust pastry. Served with a house salad.

## Pork Scallopini \$12.50

Sautéed slices of lean pork loin with cremini mushrooms, baby spinach and chèvre topped with white wine demi glacé. Served with a house salad.

## Jerk Chicken \$12.50

Half a petite chicken cured with a jerk dry rub, perfectly sous vide and flash fried. Served with jerk bbq sauce and a side of roasted sweet potato and baby arugula salad.

## Grilled Beef Burger \$13.00

Chargrilled beef burger with Malias pimento cheese, dill pickles and local tomato on Pane Bianco, wheat, or brioche. Choice of soup, house made potato chips, or house salad.

## Shrimp Linguine \$12.50

US wild shrimp sautéed with sweet onions and fresh spinach. Tossed with linguine and a light tomato vodka cream sauce. Topped with parmesan cheese and basil oil.

## Egg Salad BLT \$12.00

Malia's egg salad with crispy bacon, vine ripe tomato, and lettuce on toasted brioche. Choice of soup, house made potato chips, or house salad.

## Crispy Asparagus Bowl \$12.00

Crispy panko crusted asparagus spears served over a bed of fragrant jasmine rice. Topped with pickled shaved cucumbers, radishes and ginger aioli.