

lunch menu

SOUP

Soup of the Day | ACC Chili cup 4 | bowl 5.5

SALADS

Green Heart Salad ^{GF} 9
crisp romaine and mixed greens, cucumber, sweet pepper, cauliflower, broccolini, cabbage, carrot, oil free balsamic dressing

ACC Cobb Salad ^{GF} 10
coriander rubbed all-natural chicken, Ohio field greens, hard boiled egg, smoked bacon, cherry tomato, Maytag blue cheese

Farro and Wheat Berry Salad 10
Yoder Farms green apple, cranberry, Swiss chard, arugula, shaved carrot, toasted walnut, parsley, lemon and chia seed vinaigrette

Roasted Beet Salad ^{GF} 9
mixed greens, heirloom quinoa, marinated chickpeas, shaved onion, ricotta salata cheese, white balsamic vinaigrette

Bibb Salad ^{GF} 10
bibb lettuce, Point Reyes bleu cheese, candied pecans, pickled onion, mustard seed vinaigrette

House Salad 5
mesclun greens, cucumber, roma tomato, carrot, red onion, house made croutons

Add grilled or blackened protein to any salad
Chicken 4 | Flat Iron 13 | Salmon 8 | Shrimp 10

WARM GRAIN BOWLS

Wheat Berry and Red Quinoa Bowl 10
broccoli, cauliflower, carrot, cabbage, cashew tamari dressing

Black Rice Bowl ^{GF} 10
red quinoa, broccoli, roasted sweet potato, green cabbage, tahini and garlic dressing

Add a protein
Chicken 4 | Flat Iron 13 | Salmon 8 | Shrimp 10

SHAREABLES & SMALL PLATES

Avocado Chickpea Bruschetta 6

Pan Fried Crab Cake 16
lemon and dill crema, arugula, pickled radishes

Prince Edward Island Mussels 12
shallot, jalapeño, whiskey cream and fresh herb, toasted Omega Bakery ciabatta

Barbacoa Empanadas 9
chili braised beef shoulder in a handmade masa shell with tomatillo sauce

Habanero Wings ^{GF} 10
parsley, garlic and red chili dressing, served with hot garden veggies

ENTRÉES

Seared Skuna Bay Salmon ^{GF} 18
spaghetti squash with roasted tomato and wilted chard

Char Grilled Flat Iron ^{GF} 21
roasted marble potatoes and caramelized Brussels sprouts, beef demi-glace

Black Bean Rosti ^{GF} 13
sweet potato, turnips, cauliflower, wild mushroom, asparagus, kale and Swiss chard, cabbage, garlic and roasted red pepper sauce (oil free)

Pasta Bolognese 18
fresh rigatoni pasta, house made Bolognese sauce, fresh grated Parmigiano-Reggiano

Winter Gnocchi 12
sweet potato, kale, asparagus, roasted tomato beurre blanc, fresh parmesan

SANDWICHES

ACC Burger 13
8oz RL Valley burger on toasted brioche with your choice of cheese

Add toppings (0.50 each)
sautéed onion | smoked bacon | sliced avocado
pickled jalapeño | sautéed mushrooms

Blackened Chicken Sandwich 11
spiced rubbed all-natural chicken on toasted ciabatta, hot pepper mayo, broccoli slaw

Fried Lake Perch Sandwich 16
roasted lemon aioli, frisée, toasted ciabatta

Reuben 10
griddled house corned beef, Swiss cheese, sauerkraut, apple cider dressing, marbled rye bread

Smoked Chicken Salad 9
roasted tomato, arugula, toasted ciabatta roll

Black Bean Burger 10
house made with Middlefield pepper jack cheese, avocado aioli, pickle chips, lettuce and tomato, on toasted brioche

From the Deli half 6 | full 9
choice of turkey, ham, or tuna salad, choice of bread

Sides

hand cut fries | sweet potato fries
asparagus | broccoli | broccolini | fresh fruit



Executive Chef John Wolfe

Featured Partners

Anson Mills | The Butcher & Grocer
Middlefield Farm | Omega Bakery
RL Valley Ranch | Shagbark Seed & Mill
Skuna Bay Farms | Snowville Creamery
Yoder Farms

^{GF} gluten free item

* Consuming raw or undercooked meat, poultry, seafood, shellfish or egg may increase your risk of food borne illness. 01/03