




Lunch

SALADS


Salad Nicoise 12.50
ahi tuna grilled medium rare on a bed of mixed greens with olives, grilled potatoes, green beans and hard cooked egg with red wine vinaigrette

 **And The Beet Goes On** 8.00
roasted beets on a bed of spinach with goat cheese, roasted walnuts, grilled red onion and a red wine vinaigrette

Roasted Duck Breast 13.50
on mixed greens with sliced pear, dried cranberries, roasted walnuts and a balsamic vinaigrette

Grilled Salmon..... 9.00
on mixed greens with hard cooked egg, seedless cucumber, grilled asparagus, roasted sweet peppers and lemon dill dressing

Blackened Salmon 9.00
on mixed greens with grilled potatoes, roma tomato, cucumber, grilled red onion and herb buttermilk dressing


 **Mary's Salad**..... 8.50
grilled chicken on mixed greens with hard cooked egg, tomato, crisp fuji apple, sharp Cheddar and honey Dijon dressing

Caesar Salad small 3.50..... large 6.50
crisp romaine topped with shaved Romano and croutons dressed with creamy Caesar dressing

with chicken 8.50

with grilled salmon 9.00

with shrimp 10.00

 **House Salad** small 2.50..... large 4.50
mixed greens with fresh ripe grape tomatoes, carrots, radishes and choice of dressing

Jumbar's House Made Dressings

Balsamic Vinaigrette

Bleu Cheese


Herbed Buttermilk

Raspberry Vinaigrette

Tangy Red

Honey Dijon

Extra dressing is available at an additional cost.

 *Can't stay long? Look for this symbol to indicate quicker options.*

Consuming raw or under cooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions.



Lunch

JUMBAR'S STANDARDS

	Hummus Platter	7.50
	<i>house made hummus with tomatoes, olives and tabouleh served with grilled flatbread</i>	
	Pizza and Salad	8.50
	<i>choice of margherita or spinach basil pesto served with side salad and choice of dressing</i>	
	Vegetable Cassoulet	8.00
	<i>zucchini, tomato, edamame, spinach, pesto, broccoli and hummus served with side salad and choice of dressing</i>	
	Baby Bella Panini	8.00
	<i>with zucchini, fresh spinach, tomatoes, caramelized onions, spinach basil pesto and provolone cheese</i>	
	Turkey and Apple Chutney	8.00
	<i>juicy Boar's Head Turkey breast on house made toasted cinnamon raisin bread with Jumbar's apple cranberry chutney</i>	
	Turkey Club	8.50
	<i>with proscuitto, lettuce, tomato and dijon mayonnaise on our house made whole wheat toast</i>	
	Greenwich St. Special	8.00
	<i>Boar's Head Turkey with crisp granny smith apple, sharp Cheddar cheese and honey Dijon mayo served open face</i>	
	Natural Beef Burger	7.00
	<i>Vegetarian fed, naturally raised without hormones, antibiotics or steroids. Served on our house made foccacia roll</i>	
	Burger Extras	
	American	Caramelized Onions
	Cheddar	Tomatoes
	Pepper Jack	Mushrooms
	Spinach	Feta
	Roasted Peppers	Bacon
		Provolone
		Farmer's Cheese
		Swiss
		Goat Cheese
		7.50
		1.00
	Soup and Sandwich	7.50
	<i>grilled ham, spinach and farmer's cheese wrap served with your choice of soup or a side salad</i>	


You should know that despite taking every precaution, cross contact with peanuts, tree nuts, soy, milk, eggs, wheat, fish or crustacean shell fish can occur in our food production areas.



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Italian Trio Sandwich	8.50
<i>sliced ham, hard salami, and hot capicola, with lettuce, tomato, provolone and a red wine vinaigrette served on our house made herbed foccacia roll.</i>	
Hot Ham and Cheese	7.50
<i>grilled golden pineapple and creamy farmer's cheese on our house made grilled challah bread</i>	
Pulled Pork Sandwich	7.50
<i>Jumbar's tender shredded pork in a chili chipotle barbeque sauce served on our house made grilled challah bread</i>	
Whole Wheat Flatbread	8.50
<i>with grilled chicken, zucchini, tomato, spinach basil pesto, mozzarella and asiago cheese</i>	
Grilled Chicken	8.50
<i>on our house made foccacia with spinach, tomato, provolone and Caesar dressing</i>	
Chicken and Penne Pasta	9.00
<i>with asparagus and tomatoes in an asiago cream sauce</i>	
Chicken Crepes	10.50
<i>with broccoli, grape tomato and a light mornay cream sauce</i>	
Salmon Club	9.00
<i>on house made whole wheat bread with lettuce, tomato, seedless cucumber and lemon dill mayonnaise</i>	
Crabbie Pattie	9.50
<i>tender flaky crab cake on our house made English muffin with shredded romaine, tomato and tartar sauce</i>	
Broiled Stuffed Flounder	12.50
<i>with crab and lemon butter, served with asparagus and roasted potatoes</i>	

SOUPS AND SIDES

Soup du Jour	cup 2.50.....	bowl 4.00
Chili: Beef and Black Bean	cup 3.00.....	bowl 5.00
 Quiche	slice 5.00.....	with salad and choice of dressing 7.50
French Roll with butter		1.00



Lunch

BEVERAGE SPECIALS

Orangina.....	1.50	
Mango Iced Green Tea	2.50	
Creamsicle Italian Soda	2.50	
Chocolate Mint Iced Latte.....	3.00	
Flavored Sweetened Iced Teas		
Raspberry	Mango	Blackberry
Pomegranate	Peach	Orange
		2.50

BEVERAGES

House Brewed Iced Tea	2.00	
Organic Iced Green Tea	2.00	
Coffee.....	1.75	
<i>Roasted by Dean's Beans—Fair Trade and Organic</i>		
Hot Tea	2.00	
Additional Teabag.....	.50	
Espresso.....	2.00	
Bottled Water	1.50	
Perrier	1.50	
Bottled Soft Drinks		
Coca Cola	Diet Coke	Sprite
Stewart's Root Beer	Stewart's Diet Root Beer	Stewart's Orange Cream
Stewart's Key Lime	Boylan Diet Birch Beer	Boylan Orange
Boylan Black Cherry	Boylan Pure Cane Cola	Boylan Ginger Ale
Boylan Creamy Red Birch Beer		2.00

Nantucket Nectars

Pomegranate Cherry	Blueberry Apple	Peach Orange	Lemonade	Half & Half	2.50
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*We accept Visa, Mastercard, Discover, and American Express.
\$1.50 plate splitting charge. We encourage our customers to BYOB. \$2.50 cork fee per bottle.*