



## LUNCH

Welcome!

Our menus include beloved favorites and the bounty of our region.

Our goal is to provide you with kind service and wholesome cooking which comes from the heart.

### A little Snack

**Marinated Carmona Mixed Olives**

Citrus, Thyme, Garlic 9 (V/GF)

**Black Truffle Popcorn 6 (V)**

**Roasted Spanish Marcona Almonds 9 (V/GF)**

**House Cornbread**

Whipped Honey Butter 3

### The Rogue Farmer

**Cheese & Charcuterie Board**

Seasonal Accoutrements & Crostini 32

**Bayonne Ham**

*(think French Prosciutto)*

**Dry Cured Salami**

*(Carlito's heritage breed pork, sea salt)*

**Salami Picante**

*(dry-cured with hand-harvested sea salt and a delicate blend of chiles)*

**Shelburne Cheddar 2yr • Cow - VT**

**Triple Creme Brie • Cow - France**

**Cashel Blue • Cow - IRE**

### Sides

**Grilled Rustic Bread**

Butter & Maldon Salt 6

**Parmesan Fries**

Boardwalk Malt Aioli 7

**Hummingbird's House Salad**

Field Greens, Roasted Tomato,

Avocado, Pickled Red Onion

Champagne Vinaigrette (V) (GF) 8

**Join Us For :**

**Oyster Happy Hour** - Tuesday - Friday 3-6  
\$2 Oysters On The Half Shell Or Fried House  
Libations \$6

**Mondays - Mix & Mingle Mondays**  
\$30 Pick Any Two

**Tuesday - Taco Tuesday - Lunch**  
Salmon, Steak, Shrimp + One On Us!

**Wednesdays - Burger & Bottle Night**  
½ Off Wine Bottles

## Appetizers

**Creamy Tomato Soup, Gruyère Toastie (V) 12**

**Shrimp & Avocado Crostinis 15**

**Crab & Corn Fritters Chipotle Aioli 15**

**Wild Mushroom Arancini 'Sicilian Risotto Cakes'**

Parmesan, Espelette Aioli (V) 12

**Lobster Salad Roll Minis**

3 Lobster Rolls, Grilled Brioche 26

**Trio of Dips**

Beet Hummus, Classic Hummus, Tzatziki, Flatbread (V) 15

(Additional Flatbread \$2) (V) (GF without Bread, opt for crudité)

**Hummingbird's House Salad 12**

Field Greens, Avocado, Pickled Red Onion, Roasted Tomatoes,

Champagne Vinaigrette (Vegan) (GF)

Proteins: Grilled Blackened Chicken Breast +7 6oz Roasted Salmon +9\*

## Entrees

*Sandwiches come with a choice of: small salad, house-made potato chip or hand cut fries*

**Shrimp Louie Salad**

Chilled Jumbo Shrimp, Avocado, Tomato, Boiled Egg, Cucumber

Classic Louie Dressing 19 (GF)

**Crab Cake Sandwich**

Arugula, Tomato, Espelette Aioli 24

**Spring Zucchini Bake**

Squash and Zucchini Baked with Herbed Tomato Sauce,

Toasted Bread Crumbs and Creamy Burrata (V) 18

(Vegan preparation available)

**Salmon Tacos \***

Chipotle Pineapple Slaw, Cilantro Crema, Avocado 22

**Seafood Bucatini Marseilles \***

Halibut, Shrimp, Mussels, Tomato-Saffron, Espelette Aioli (GF) 25

**Hummingbird's Meatloaf**

Tomato Glaze, Mashed Potatoes, Baby Carrots 18

**Grilled Blackened Chicken Sandwich**

Arugula, Tomato, Gruyère, Aioli on Brioche 18

Add on: Bacon +3 Avocado +3

**Veggie Omelette\***

Tomato, Spinach & Goat Cheese With Side Salad (V) 20

**\*Beastly "Smash" Double Cheeseburger \***

Come-Back Sauce, Lettuce, Tomato, Caramelized Onions, House-brined Pickles,  
Classic American Cheese 20

Add on: Bacon +3 Avocado +3 Fried Egg +2 \*

\*Contains Or May Contain Raw Or Undercooked Ingredients: Please Be Advised, Consuming Raw Or Undercooked Meats, Poultry, Seafood, Shellfish Or Eggs May Increase Your Risk Of Food-Borne Illness, Especially If You Have Certain Medical Conditions.  
19% Service Charge will be added to parties of 6 and more. Please inform us about any allergies.