

Finch's Brasserie  
~ Early Summer Lunch Menu 2010 ~  
*For those who find joy in the simple pleasure of eating and drinking well*

## Starts

Soups du Jour, cup or bowl 35~45  
two seasonal selections

Calamari, Banana Peppers, Kalamata Olives, Smoked Tomato Aioli 7

Pomme Frites, Choice of Two Sauces, House Made Ketchup, Truffle Aioli,  
Smoked Tomato Aioli or Tarragon Aioli 5.5

Dukka & Hummus, Grilled Bread, Extra Virgin Olive Oil 8

Moules du Jour, Mussels, Grilled Bread, Chef's Selection 8

## Salads

Mixed Greens & Seasonal Vegetables sm 5 lg 7.75  
Choice of Dressing, Orange Balsamic, Buttermilk Blue,  
Tarragon-Dijon or Lemon-Toasted Cumin Vinaigrette

Caesar, Romaine, White Anchovy, Parmesan, Focaccia Croutons sm 6 lg 8  
Add Grilled Chicken Breast 11.5

Fatoush, Romaine, Grape Tomatoes, Cucumber, Red Onion, Parsley, Mint,  
Feta, Kalamata Olives, Crispy Pita, Lemon-Toasted Cumin Vinaigrette 9  
Add Grilled Chicken Breast 12.5

Pan Seared Sea Scallops, Cous Cous Salad, Arugula, Cucumber, Sugar Snap Peas, Tomato,  
Scallion, Zucchini, Tarragon-Dijon Dressing 12.5

## Pasta

Sugar Snap Peas, Leeks, Corn, Cherry Tomatoes, Herb Sauce, Orecchiette 9.5  
Add Pan Seared Sea Scallops 1.4

Rabbit Cacciatore, Rabbit, Neuske's Bacon, Wood Roasted Mushrooms, Onion,  
Tomato Herb Sauce, Pappardelle 10

Italian Sausage, Red Peppers, Onions, Roasted Tomato-Basil Sauce, Tortiglioni 9

Macaroni and Cheese Gratin, Wood Fired 7.5

## Sandwiches

served with a small mixed greens salad

substitute cup of soup for 1.00 ~ substitute a bowl of soup or small caesar for 1.75

\* Tarragon Chicken Salad, Arugula, Ciabatta 9.5

\* Grilled Portobello Mushroom, Basil Pesto, Fresh Mozzarella,  
Arugula, Heirloom Tomato, Yellow Squash, Roasted Red Peppers, Ciabatta 9.25

\* Add House Cured Bresaola 1.1

Brasserie Burger, Heirloom Tomato, Bacon, Arugula, Herbed Capriole Chevre, Tarragon Aioli,  
Ciabatta, Frites or Greens 10.75

Finch's Brasserie Lunch Combination ~ Choose Two of the Three Options

Cup of Soup, Choice of Greens or Caesar, or a Half Sandwich 8.25

\* indicates sandwiches available for the lunch combination

Please note that separate checks takes a little more time, thank you for your patience.

18% Gratuity added for parties of 6 or more

\*Consuming raw or undercooked seafood, shellfish or meats may increase your risk of food borne illness,  
especially if you have certain medical conditions.

## Pizzetta

(Please. No Substitutions)

- the Parisian~ Bacon, Potatoes, Leeks, Crème Fraiche, Herbs, Mozzarella 9.5
- the Provencale~ Chicken, Spinach, Mushrooms, Roasted Garlic, Capriole Chevre, Herbs, Mozzarella 10.25
- the Greek~ Spinach, Kalamata Olives, Red Onions, Tomatoes, Feta, Basil, Mozzarella 10.25
- the Cannes~ Sun Dried Tomatoes, Tomatoes, Roasted Garlic, Capriole Chevre, Basil, Mozzarella 9.5
- the Roman~ Sausage, Pepperoni, Bacon, Tomato Sauce, Mozzarella 10.5

## Kids Menu

(For children 12 & under)

- Macaroni and Cheese 3.95
- Penne with Butter 2.95 Penne with Meat Sauce 4.95
- Cheese Pizza 3.5 Pepperoni Pizza 3.95

## Drinks

- Finch's Ginger Lemonade 2.50
- Soft Drinks, with one refill 1.75
- Iced Tea 2
- Coffee by Partridge and Quigley 2.25
- Brown County Espresso, Regular or Decaf 2.5
- Double Espresso 3.75
- Cappuccino or Latte, Single or Double 3.75~4.75
- Milk or Juices 2.5  
(Pomegranite, Orange, Apple)
- Orangina Soda 2.5
- Republic of Tea, ask for selections 2
- Sprecher Root Beer 2.5
- San Pellegrino Sparkling Water 2.5