JP’s Fish & Farm Café

Daily Lunch Specials

Monday

Wild Mushroom Quiche: Wild shitake and oyster mushrooms and spinach in a light and flakey quiche, served with a meadow side salad. $13.00

Tuesday

Potato-Fish Chowder: Thick, rich, New England style fish chowder served with crusty bread and a side of organic greens. $14.00

Wednesday

Harvest Vegetarian Chili: Seasonal vegetables and four types of beans, served with homemade tortilla chips and a meadow side salad. $14.00

Thursday

Veggie Pot Pie: Local organic seasonal vegetables, kale, and chipotle miso gravy in a light and flakey crust, served with a side of organic greens. $13.00

Friday

Wild Turkey Club: Roasted organic turkey, crisp bacon, mixed greens, tomato, and sun-dried tomato mayo on homemade toasted triple seed. $14.00

Saturday

Wild Salmon on a Field of Greens: Wild salmon and seasonal vegetables on a bed of organic greens, topped with our house dressing and served with homemade rolls. $16.00

Sunday

Chicken and Shitake Quesadilla: Roasted organic chicken, shitake mushroom, avocado, and cheddar in a homemade tortilla, served with fresh salsa and a meadow side salad. $16.00

We strive to serve local organic produce. Our meat and seafood is sustainably farmed or harvested, and all our meats are naturally fed and antibiotic, hormone, and steroid free. Chef: Your Name