

soup & salad

SOUP DU JOUR two house made featured

soups \$3.00 cup \$5.00 bowl

Denotes better for
you option



HOUSE SALAD Chopped Lettuce, Carrots,

Cucumbers, Radishes.

Select Ranch, Creamy Blue Cheese, Crumbly Blue Cheese,
Italian, Balsamic, 1000 Island or Poppy Seed Dressing side

\$4.25 entree \$7.00

add Chicken \$4.25 or Salmon \$5.50

LUNCH

Please specify preference of
1 point or a la carte
payment

COBB SALAD Romaine lettuce, Tomato, Bacon,
Avocado, Hard Boiled Egg, Blue Cheese Crumbles Choice
of Dressing \$8.75

add Chicken \$4.25 or Salmon \$5.50



deli board & grill



BLT

\$8.25

SLICED TURKEY OR HAM

half \$4.50 whole \$7.00

CHICKEN SALAD

Chicken Salad with Cranberries and Almonds half \$4.75 whole \$7.50

EGG SALAD OR TUNA SALAD

add green olives half \$4.50 whole \$7.00

ZWEIGLES' RED HOT DOG

\$6.00

ANGUS BURGER OR VEGGIE BURGER



\$8.50

MARINATED CHICKEN BREAST



\$8.25

PLEASE SELECT

White, Multi Grain, Marble Rye, Wrap, Croissant, Kaiser Roll, Gluten
Free Bread. Lettuce, Tomato, Onion, Avocado +\$1.75, Bacon \$2.00

Cheddar, American, Provolone, or Swiss

mayonnaise, classic mustard, dijon, ketchup

Overwood

LUNCH

chef's
features



CHICKEN QUESADILLA Cheddar, Monterey Jack Cheeses, Scallions, Roasted Peppers, Salsa Fresco \$10.50

MAINE LOBSTER ROLL Classic Lobster Salad on a Buttered New England Roll or a top House Salad. \$14.00

CUBANO Smoked Ham, Roast Pork, Swiss Cheese, Pickles, Yellow Mustard Pressed on a Ciabatta \$10.50

♡ **VEGGIE WRAP** Chef Selected Vegetables DF \$9
Add Cheese or Avocado

♡ **TRIO SALAD** Chicken Salad, Egg Salad and Tuna Salad Served on a House Salad with choice of dressing GF \$9.75

REUBEN Corned Beef, Sauerkraut, Swiss Cheese, 1000 Island Dressing on a Grilled Marble Rye \$9.50

♡ **BUDDHA BOWL** Chickpea Fritters, Mixed Greens, Tomato, Cucumber, Onion, Greek Olives, Avocado, Crunchy Sprouts, Lemon Garlic Tahini Sauce DF, GF, Vegan \$9.75

LUNCH SPECIAL Daily Feature \$9.00

OMELET SPECIAL Chef Created Two Egg Omelet Served with Fresh Fruit \$9.00



FRENCH FRIES \$3.00

FRUIT SALAD \$3.25 ♡

ONION RINGS \$3.00

SWEET POTATO FRIES \$3.25

HOUSE FRIED CHIPS \$2.00

APPLE SAUCE \$1.75

sides

desserts

PITTSFORD DAIRY ICE CREAM \$3.25

Chocolate, Vanilla, Specialty Flavor

SORBET \$3.00 

Dairy Free

CHEF'S CONFECTION \$3.50

Changes Weekly

PIE \$3.50

Featured Pies from area bakeries

FRESHLY BAKED COOKIES \$2.00

Two chef selected cookies

FRUIT SALAD \$3.25

 *Diced Fresh Fruit*



beverages

COCA-COLA SOFT DRINKS

JUICES, LEMONADE, ICED TEA

REGULAR OR DECAFFEINATED
COFFEE *Bold Brew Available*

ASSORTED HOT TEAS

NON ALCOHOLIC BEVERAGES
COMPLIMENTARY FOR IN PERSON
DINING



wine

MIONETTO PROSECCO *crisp*

sparkling, aromas of fresh-picked citrus and honeysuckle blossoms, crisp, fruity flavors of green apple, juicy peach and ripe lemon. 6 oz glass \$7.25

WILLIAM HILL

CHARDONNAY *ripe fruit flavors of melon,*

mandarin orange, peach and tropical fruit, supported by complex notes of citrus blossom and brown spice 6 oz glass \$6.25 9 oz Carafe \$7.25 plus tax Bottle \$28

DR. FRANK SEMI-DRY

RIESLING *crisp acidity and characteristic of Keuka Lake*

minerality enhance the lively lemon, green apple and floral notes 6 oz glass \$8.25 9 oz carafe \$10.25 Bottle \$30 plus tax

RAINSTORM PINOT GRIS *crisp,*

bright, yet round and succulent texture, showing off dulcet aromas of white peach blossoms, ripe stone fruits and vanilla. 6 oz glass \$6.50 9 oz carafe \$7.50

PACIFIC RIM RIESLING *Moderately*

sweet with flavors of pineapple, peach and hints of honey. The finish is bright and crisp which cleanses the palate and provides good balance to the upfront fruit 6 oz glass \$5.75 9 oz carafe \$7.75 Bottle \$22 plus tax

ESTRELLA WHITE

ZINFANDEL *Bright and crisp with hints of cherry,*

watermelon and strawberry and a propriety blend of grape varieties 6 oz glass \$4.75 9 oz carafe \$5.50 Bottle \$18 plus tax

beer

YUENGLING 12 oz bottle \$4.25 plus tax

HEINEKEN 12 oz bottle \$4.75 plus tax

GUINNESS 12 oz bottle \$5 plus tax

GENNY LIGHT 12 oz bottle \$5 plus tax

MATUA SAUVIGNON

BLANC *lemony, citrus notes and a hint of vibrant*

passionfruit and basil. The palate is fresh and vibrant with concentrated blackcurrant leaf and a hint of cut-grass and green melon 6oz glass \$8.00 9 oz Carafe \$10 Bottle \$25

YELLOW TAIL

CHARDONNAY *citrus and honeydew*

flavors, soft yet fresh, creamy finish. 6 oz glass \$5.50 9 oz carafe \$7.50 Bottle \$20 plus tax

MEOMI ROSE *fruit forward and captures*

rose petals, strawberries and dried flowers with 6 oz glass \$7 9 oz Carafe \$9 Bottle \$24 plus tax

CLINE CABERNET

SAUVIGNON *smooth and fruity, full-bodied*

wine blends black cherry, black olive and a touch of dried herbs on light tannins for an attractive, traditional take on Cali Cab 6 oz glass \$7 9 oz carafe \$9 Bottle \$22 plus tax

MACMURRAY PINOT

NOIR *Elegant varietal fruit character with rich aromas*

and raspberry, cherry, red currant and boysenberries 6 oz glass \$6.50 9 oz carafe \$8.50 Bottle \$25 plus tax

REX GOLIATH MERLOT *Flavors*

of plums, cherries and wild berries with a decidedly spicy nose of a black cherry, cassias and cedar 6 oz glass \$4.75 9 oz carafe \$5.50 Bottle \$18 plus tax

SUTTER HOME FRE

CHARDONNAY OR

MERLOT *Non Alcoholic* 6 oz glass \$4.75 9 oz

carafe \$5.50 Bottle \$18 plus tax

HARPOON *English IPA* 12 oz DRAFT \$4.75 plus tax

YOUNG LION *Pilsner* 12 oz \$4.75 plus tax

ROOT STOCK CIDER 12 oz \$5.00 plus tax