

KITCHEN?

MEMBER DINING DISCOUNT

Show your Philbrook membership card to receive 10% off your meal. Not yet a member? Join at the Philbrook front desk.

SOUP

Vegetarian and vegan diners are important to us. We always have a vegan or vegetarian soup option.

Tomato Bisque* Classic preparation. Madeira cream. [bowl 7 / cup 5]

Carrot Curry* Served chilled with citrus mint salad. [bowl 7 / cup 5]

SALAD

Panzanella* Crisp focaccia croutons tossed with green olive, fresh mozzarella, cherry tomato, fresh basil, parsley and arugula in balsamic vinaigrette. [full 8 / half 5]

Quinoa Tabouli with Salmon Confit* Quinoa tossed with parsley, tomatoes, roasted peppers, and lemon. Topped with a tomato chutney. [13]

Vietnamese Chicken Salad* Asian coleslaw tossed with ginger, scallion, shredded carrot, cucumber and cilantro. Topped with poached chicken and crispy shallot. [full 12 / half 7]

Tomato Bruschetta* Grilled artisanal bread topped with heirloom tomato, fresh mozzarella, and basil from the garden. [full 14 / half 8]

ENTREES

Quiche and Greens* Deep-dish style. Layered with chef's selection of veggies and cheeses in a flaky pastry. Served with seasonal green salad. [12]

Grilled Cheese* House focaccia layered with colby jack, Brie, pear compote and greens. Served with tomato bisque. [14]

K27 Blended Burger Local Grassroots Ranch beef burger, blended with cremini mushrooms. Five-spice rubbed and grilled. Presented with Irish cheddar, heirloom tomato, garden greens, and truffle fries. Chargrilled to temp. [15]

Grilled Salmon Served with warm Israeli couscous with dried cherries and almonds, fennel citrus salad, and lemon aioli. [15]

Chickpea Mushroom Tortelli* Filled with peas and carrots, and served with a garden pesto. [16]

Thai Beef Lettuce Wrap Ginger, garlic, and scallions sautéed with beef and finished with soy and hoisin sauces. Drizzled with sweet soy sauce. [16]

*Vegetarian friendly or easily converted to a vegetarian item.

In consideration of our guests, we request that you refrain from using your cell phone in the dining room.
Proprietors Chef James and Brooke Shrader

LUNCH