



## Lunch

Savoré Box Lunch . . . . . 10.25

Choose a cup of our homemade soup or a Savoré Harvest Salad, plus any sandwich and a delicious cookie

Soup Flight . . . . . 8.25

A generous sampling of our weekly soup quartet, served with a fresh baked roll and compound butter

## Soups

Spicy Poblano Corn Chowder with Shrimp . . . . . 3.25 cup 5.50 bowl

Roasted corn and poblano peppers in a slightly sweet cream soup with potato and shrimp

Pesto Chicken and Dumpling . . . . . 3.25 cup 5.50 bowl

Flavorful roasted and pulled chicken in a homemade chicken stock with carrots, celery and potato topped with tender pesto-infused dumplings

Roasted Tomato Basil Bisque . . . . . 3.25 cup 5.50 bowl

Sweet roasted tomato and fresh vegetables blended with basil and finished with a touch of cream

New England Clam Chowder . . . . . 3.25 cup 5.50 bowl

Rich and creamy clam soup with potatoes and vegetables

## Salads

*Served with bread and compound butter; add grilled chicken for 2.50 or shrimp (5) for 4.00*

Savoré Harvest Salad . . . . . 6.50

Ripe pears, tangy Gorgonzola, shaved red onion and candied walnuts served atop romaine and mixed greens with honey Dijon balsamic vinaigrette, sprinkled with pomegranate seeds and bacon

House Salad . . . . . 6.50

Mixed greens with sliced cucumber, tomato, red onion, shaved carrot and Parmesan topped with Tuscan herb croutons and served with your choice of honey dijon balsamic or classic Caesar

## Sandwiches

*Served with Savoré's handmade sweet potato chips, or substitute a deli salad for 2.00*

The Muse . . . . . 6.75

Thinly-sliced prosciutto and shaved Parmesan, served on mixed greens on a grilled walnut wheat bread spread with fig cream cheese and drizzled with sixteen-year balsamic vinegar and extra virgin olive oil

The Rustico . . . . . 6.75

Tender pulled chicken served on crisp romaine with apple wood smoked bacon, fresh and sun dried tomato, and spread with a house-made Caesar dressing on a Tuscan herb baguette

The Sirloin . . . . . 6.75

Roasted and shaved beef sirloin dipped in tuscan herb au jus, layered with fresh tomato, red onion, and romaine on toasted French bread spread with herb Mascarpone cheese and fennel-pepper relish

La Brie . . . . . 6.75

Smoked ham and imported French brie, topped with cranberry-pear chutney, served on Tuscan herb cibatta with sprouts and a drizzle of homemade raspberry coulis

The Bello . . . . . 6.75

Balsamic-marinated portobello mushroom with melted provolone, red pepper, mixed greens, and sprouts served on Tuscan herb ciabatta spread with basil pesto

The Moroccan . . . . . 6.75

Grilled chicken salad with grapes, peppers, celery, and toasted nuts in a sweet and spicy curry aioli with greens on a freshly-baked croissant

The Caspian . . . . . 6.75

A unique blend of surimi, shrimp and bay scallops in a flavorful fennel-pepper aioli with a hint of dijon, served with greens on a freshly-baked croissant

## Dinner

*Add a salad or soup and bread for 3.25*

Sun-Dried Tomato Shrimp and Couscous . . . . . 15.95

Butter-seared shrimp in a tangy sun-dried tomato and Parmesan cream sauce and served over toasted Fragola Sarda couscous with garlic-sauteed kale

Grilled Chicken with Roasted Baby Reds . . . . . 13.95

Tender grilled chicken breast served atop a roasted tomato, olive, and artichoke beurre blanc with a side of herb-roasted baby red potatoes, shaved carrots and parsnips

Pork Tenderloin Roulade . . . . . 15.95

Pork tenderloin layered with bacon, rolled, and seared with Tuscan herbs, then topped with cranberry pear chutney and served with brown butter gnocchi and sweet cumin roasted carrots