### Lunch Specialties

- **Chintz Room Chicken Salad** 12
  A Columbus Original + Pecans + Celery + Fresh Fruit + Raisin Bread

- **Brown Rice Bowl** 15
  Steamed Brown Rice + Black Beans + Roasted Sweet Potatoes + Corn + Raw Spinach + Pico de Gallo

- **Cherry Tomato Pasta** 16
  Mixed Cherry Tomatoes + Garlic + Olive Oil + Red Pepper Flakes + Fresh Basil + Farfalle + Parmesan

- **The Burger * 14**
  8oz Pat LaFrieda Burger + Mayfield Road Smoked Gouda + Bacon + LTO + House Baked Bun + Fries

- **Quiche Lorraine** 12
  Bacon + Onion + Gruyere Cheese + Sliced Fruit

- **Tomato Basil Flatbread** 10
  Roasted Roma Tomatoes + Fresh Basil + Mozzarella + Pesto

- **Buddah Rice Bowl** 15
  Brown Rice + Grilled Tofu + Steamed Vegetables + Peanut Sauce + Cilantro

- **Mushroom Flatbread** 12
  Alfredo + Wild Mushrooms + Smoked Bacon + Cheese

- **Shrimp & Tasso Ham** 18
  Bucatini Pasta + Shrimp + Tasso + Bell Pepper + Mushrooms + Cream

### Sandwches

- **Corned Beef Reuben** 13
  Slow Cooked Corned Beef + Swiss Cheese + Sauerkraut + Dijon + Russian Dressing + Lucky Cat Rye

- **Bodega Egg Sandwich** 10
  Grilled Toasted Bun + Fried Copia Egg + Cheese + Spicy Mayo + Spinach

- **Grilled Chicken Sandwich** 13
  Grilled Chicken Breast + Roasted Red Pepper + Blue Cheese + Arugula

- **Fried Shrimp Po Boy** 15
  Crispy Shrimp + Shredded Lettuce + Tomato + Spicy Mayo + Toasted French Roll

- **Deviled Crab Cake Sandwich** 16
  Crisp + Creamy + Crab Cake + Buttered Bun + Lettuce + Tomato

### Sides

- **French Fries** 3
- **Sweet Potato Fries** 3
- **House-Made BBQ Chips** 2
- **Salad Du Jour** 4

*Consuming raw or undercooked meats, seafood or eggs may increase your risk of foodborne illness. Please inform your server if a person in your party has a food allergy or special dietary need (e.g. gluten intolerance). While we will do our best to accommodate your needs, please be aware our restaurant uses ingredients that contain all the major FDA allergens (peanuts, tree nuts, eggs, fish, shellfish, milk, soy & wheat). We offer gluten-free friendly menus, however, our kitchen is not completely gluten-free.

* Chad Lavely Executive Chef + Cody Howe Executive Sous Chef + Jordan Linn Sous Chef *