



LUNCH M - F 11 - 2:30

— APPETIZER —

- soup du jour** 9
ask your server about weekly selection
- chef's cornbread VEG** 10
honey butter
- mac & cheese croquettes VEG** 7
smoked gouda / pesto aioli
- beef sliders** 15
bacon jam / b+b pickles / lakeside sauce
havarti cheese
- bistro fries GF/DF** 6
alabama white sauce
- guacamole GF/DF** 12
charred corn salsa / house tortilla chips

— SALADS —

- summer tomato & peach VEG** 14
local NC tomatoes / white peaches / grapefruit
bibb lettuce / elderflower vinaigrette / ricotta
salata / green goddess / grilled sourdough
- little gems VEG** 12
local little gems / white balsamic vinaigrette
candied walnuts / pickled red onion / feta
- heritage greens VEG/GF/DF** 9
garden greens / grape tomato / carrot / radish
english cucumber / balsamic vinaigrette
- lakeside cobb GF** 15
chopped romaine / neuske bacon / grape
tomato / pickled red onion / avocado / grilled
chicken / bleu cheese / red wine vinaigrette
- ADD CHICKEN +\$6
ADD SALMON +\$11

— HANDHELDS —

- *lakeside burger** 17
ground angus chuck / brioche bun / havarti
bacon / b+b pickles / shredded iceberg
onion / tomato / lakeside sauce / bistro fries
- shrimp tacos GF** 17
grilled shrimp / scampi butter / 2 cheesy corn
tortillas / pickled red cabbage / chipotle
mayo / cilantro / lime / bistro fries
- spicy chicken sandwich** 15
pickle marinated chicken / brioche bun
spicy aioli / poppy seed cabbage slaw
bread + butter pickles / bistro fries
- chef's soup & sandwich** 16
ask your server about our weekly selection.
served with house made chips

— PLATES —

- loaded avo toast VEG** 16
hass avocado / grilled sourdough / whipped
ricotta / pickled red onions / summer tomatoes
elderflower / everything crumble / greens salad
- crispy salmon** 24
glazed crispy skin / herbed pearl couscous
grilled broccolini / grapefruit vinaigrette
roasted grape tomato / toasted pine nuts
- *hanger steak GF/DF** 26
spicy harissa marinade / potato wedges
charred scallion aioli / cilantro pesto

— SWEETS —

- warm cookie skillet** 9
chocolate chip / howling cow vanilla
ice cream
- beignets** 8
goat cheese / lemon curd / rose sugar
- ice cream or gelato** 5
2 scoops of assorted flavors

GF=Gluten Free / DF=Dairy Free / VEG=Vegetarian
parties of 6 or more a 20% gratuity will be added

*consuming raw or undercooked meats, poultry, seafood, shellfish, eggs, or unpasteurized milk may increase your risk of foodborne illness. Burgers and Steak can be cooked to order.

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