

# ONYX

## LUNCH/ DINNER MENU

### DAILY SMOOTHIE BOWL

#### Hemp Berry Bowl

A blend of kefir, acai, pomegranate, Mānuka honey, and hemp oil

### SOUP

Puree of organic sweet potato and yellow curry soup

### INSPIR HOUSE SALAD

Roasted beets, dried cranberries, goat cheese, arugula, grapefruit, blood orange, aged balsamic

### ENTREES

#### Artisan Flatbread

Caramelized onion, shaved prosciutto, fresh mozzarella, and chiffonade basil

#### Grilled Kobe Beef Sausage

Kobe beef sausage topped with pickled cabbage and whole grain mustard

#### Veggie Burger

Grilled Beyond Beef burger topped with green leaf lettuce, vine-ripe tomato and herb aioli, served on a whole grain roll

#### Hudson Valley Farm Burger

Grilled organic beef burger topped with green leaf lettuce, vine-ripe tomato and herb aioli, served on a whole grain roll

#### Grilled Salmon Stack

Wild Alaskan salmon served with jardinière root vegetables

#### Crispy Chicken Panini

Panko chicken, avocado, black bean, pickled onions, served with spicy tomato broth

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### DESSERT MENU

Selection of gelato and sorbet

Apple cider rice pudding with mascarpone whipped cream

Lemon posset with fresh berries

Chocolate Kahlua terrine