

Fiora's

Lunch 11:30 a.m. to 2:00 p.m.

Voted Best Restaurant Again in 2017 (4 Years)

You are the reason we are here. Above all else, we want you to enjoy your experience. Tell your Server immediately if your expectations are not met. Thank you for dining at Fiora's.

CHEF'S SPECIAL(S) fresh delicious special(s) offered daily by our Executive Chef

ARTISAN CHEESE OFFERINGS

LINCET DELICE DE BOURGOGNE decadent triple-cream cheese. Incredibly rich and full-flavored, with a smooth, melt-in-the-mouth texture. The rind has a remarkable aroma, but is normally not eaten.

Suggested pairings: Wine – La Marca Brut Prosecco / Beer – Two Brothers Domaine DuPage

DONOVAN'S AULD IRISH CHEDDAR vintage cheddar known for its superior flavor and texture. Rich, robust and buttery. Produced by a cooperative of small family farms.

Suggested pairings: Wine – Katherine Goldschmidt Cabernet Sauvignon / Beer – Guinness Irish Stout

MONT AMORE parmesan inspired cheese from the Sartori Family Farm, Wisconsin. Sweet, creamy and fruity with hints of pineapple and tropical fruits balanced by a playful, tangy bite on the finish.

Suggested pairings: Wine – Giocato Pinot Grigio / Beer – Lagunitas A Little Sumpin'

GRAZIER GOUDA fabulous smooth and creamy Gouda from Green County, Wisconsin, with a rich, buttery, and slightly sweet flavor. Aged at least 12 months. Made from raw whole milk.

Suggested pairings: Wine – Ancient Oak Chardonnay / Beer – Allagash White Belgium Wheat Ale

SINGLE SELECTION

6.95

SELECTION OF THREE

16.95

Cheeses are served with apricots and figs marinated in brandy, toasted pecans, crostini and quince jelly.

LUNCH SOUPS, SALADS AND APPETIZERS

LOBSTER BISQUE topped with crème fraîche 5.95

SOUP OF THE DAY fresh homemade soup offered daily by our Chef 4.95

SPANISH GAZPACHO 4.95

WATERMELON SALAD mixed greens with tomato, cucumber, arugula, with balsamic glaze, and in a citrus vinaigrette 9.95

WALDORF CHICKEN SALAD chopped breast of chicken, granny smith apples, red grapes, celery, mayonnaise, and onions, served over mixed greens in a citrus vinaigrette dressing, garnished with candied pecans, apples and grape tomatoes 9.95

CHOPPED SALAD with chopped chicken breast, and fresh romaine and iceberg lettuce, tomato, cucumber, red onion, mushrooms, bacon, sprinkled with parmesan cheese and red wine vinaigrette 9.95

NICOISE SALAD salmon, mixed greens, tomatoes, green beans, kalamata olives, red potatoes and egg, with a red wine vinaigrette, topped with salmon (*option: no salmon - \$8.95*) 14.95

THAI CALAMARI tender calamari fried and tossed in chili sweet sour sauce, topped with lime aioli, cilantro and scallions 10.95

Suggested pairings: Wine – Giocato Pinot Grigio / Beer – Lagunitas Little Sumpin'

BANG BANG SHRIMP panko crusted fried shrimp tossed in creamy oriental sauce over oriental slaw 11.95

Suggested pairings: Wine – L'Ecole No. 41 Semillon / Two Brothers Domaine DuPage

LUNCH SANDWICHES

Served with choice of citrus vinaigrette estate salad, seasoned fries or house chips

WALDORF CHICKEN SALAD SANDWICH chopped breast of chicken, granny smith apples, red grapes, celery, mayonnaise, and onions, on a choice of wheat or croissant. 10.95

Suggested pairings: Wine – Josef Drathen Riesling Kabinett / Beer – Stella Artois

THE ULTIMATE REUBEN corned beef brisket, imported Swiss cheese, sauerkraut, and Russian dressing, on light rye 11.95

Suggested pairings: Wine – Murphy-Goode Zinfandel / Beer – Ace Hard Apple Cider

CHICKEN CAPRESE sliced roasted chicken breast with sliced tomatoes, mayonnaise, fresh mozzarella and basil leaf on Tuscan panini 11.95

Suggested pairings: Wine – L'Ecole No. 41 Semillon / Beer – Two Brothers "Domaine Dupage"

CHEF'S BURGER Angus beef grilled with smoky steak seasoning, Guinness aioli, Irish cheddar, and beer braised onions on a pretzel roll, with seasoned fries 13.95

Suggested pairings: Wine – Earthquake Cabernet Sauvignon / Beer – Guinness Irish Stout

LUNCH ENTREES

QUICHE OF THE DAY served with a citrus vinaigrette estate salad 10.95

Suggested pairings: Wine – Milou Unoaked Chardonnay / Beer – Allagash White Belgium Wheat Ale

MARYLAND CRAB CAKES with remoulade, served with a citrus vinaigrette estate salad 13.95

Suggested pairings: Wine – Turnbull Sauvignon Blanc / Beer – Revolution Anti-Hero IPA

FIORA'S CHICKEN TENDER MEDALLIONS dipped in flour and egg, with lemon and white wine sauce, capers, spinach and diced tomato, served over penne, with parmesan 15.95

Suggested pairings: Wine – Ancient Oak Chardonnay / Beer – Robyn Blonde Farmhouse Ale

**For parties of 6 or more: an 18% gratuity will be added and checks cannot be split.*