



LUNCH

STARTING AT 11 AM

SOUP DU JOUR

our soup is prepared fresh every day, served with a freshly baked bread roll

[bowl 9](#)

SALADS

hand tossed to order, served with a freshly baked bread roll

add ham, bacon, turkey, hummus, tuna or chicken salad +2

LILAC SALAD [13](#)

baby greens, purple cabbage, tomatoes, cucumbers, garbanzo beans, green onions, quinoa, crumbled feta cheese, toasted pecans, house made red wine vinaigrette

SALAD DU JOUR [13](#)

ask about our daily salad offering

QUICHES

allow 10 extra minutes for quiche to be heated

substitute side salad with soup, half lilac salad or half salad du jour +6

QUICHE LORRAINE [14](#)

black forest ham, caramelized shallots, jarlsberg swiss cheese, side of mixed greens and cherry tomatoes

VEGETABLE QUICHE [14](#)

mushrooms, spinach, red bell peppers, caramelized shallots, jarlsberg swiss cheese, side of mixed greens and cherry tomatoes

LUNCH COMBINATION

[18-21](#)

choose any two of the following:
soup du jour, half salad, half sandwich

SANDWICHES

TURKEY CLUB

oven roasted turkey, applewood smoked bacon, lettuce, tomato, avocado, dijon mustard, mayonnaise, rosemary olive bread

[half 12](#) | [full 16](#)

HAM AND SWISS

black forest ham, jarlsberg swiss cheese, house made bread-and-butter pickles, lettuce, tomato, dijon mustard, mayonnaise, brioche bread grilled +2

[half 12](#) | [full 15](#)

WALDORF CHICKEN SALAD

shredded chicken breast, grapes, apples, walnuts, and celery tossed in a light yogurt-mayonnaise dressing, lettuce, mayonnaise, rustic white bread

[half 11](#) | [full 14](#)

ALBACORE TUNA SALAD

white albacore tuna, celery, and green onions tossed with mayonnaise and fresh squeezed lemon juice, dijon mustard, lettuce, tomato, seven grain bread

[half 11](#) | [full 14](#)

LILAC VEGETARIAN

house made garlic-tahini hummus, avocado, lettuce, tomato, alfalfa sprouts, house made bread-and-butter pickles, seven grain bread

[half 11](#) | [full 14](#)

GRILLED CHEESE AND TOMATO

sharp cheddar, tomato, rustic white bread
add ham, turkey, bacon, tuna salad +2

[half 9](#) | [full 12](#)

WINES

	glass	bottle
MIMOSA orange, peach, guava	10	
BUBBLES		
Nicolas Feuillatte Brut 187 mL		16
Domaine Ste Michelle Brut	9	36
ROSÉ Château La Coste	15	60



BREAKFAST

~ ALL DAY ~

LIGHT BREAKFAST

BERRY BOWL 10

strawberries, blueberries, raspberries
add yogurt or whipped cream +2

OATMEAL 10

gluten free oats, butter, golden raisins, brown sugar, your choice of milk | allow 10 extra minutes
add fresh berries +2 | soy, oat, almond milk +1

GRAIN BOWL 18

quinoa, local smoked salmon, avocado, mixed greens, green onions, cucumber, cherry tomatoes, red wine vinaigrette, everything bagel seasoning
add two organic eggs +5

AVOCADO TOAST 13

smashed avocado, lime juice, fresh oregano, roasted cherry tomatoes, alfalfa sprouts, seven grain toast
add two organic eggs +5

SALMON PLATE 20

local smoked salmon, dill cream cheese, mixed greens, tomato, red onion, capers, lemon, rustic white toast
add two organic eggs +5

SWEET BREAKFAST

BELGIAN WAFFLES 16

belgian waffle, fresh berries, whipped cream, real grade A amber maple syrup
please allow 10 extra minutes

FRENCH TOAST 16

thick-cut brioche french toast, fresh berries, whipped cream, real grade A amber maple syrup

BUTTERMILK PANCAKES 15

three fluffy pancakes, butter, whipped cream, real grade A amber maple syrup

HOUSE MADE GRANOLA 10

gluten free oats, raisins, almonds, coconut, sunflower and flax seeds, milk or yogurt
add fresh berries +2 | soy, oat, almond milk +1

EGGS

LILAC BREAKFAST 18

two organic eggs, choice of applewood smoked bacon or chicken apple sausage, breakfast potatoes, rustic white toast
egg whites +2

BREAKFAST SANDWICH 17

two fried organic eggs, black forest ham, sharp cheddar cheese, baby arugula, house made pesto, brioche toast
egg whites +2

BENEDICTS

two soft-poached organic eggs, hollandaise sauce, rustic white toast rounds, side of mixed greens and cherry tomatoes

CLASSIC EGGS BENEDICT 17

canadian bacon

CALIFORNIA BENEDICT 17

sautéed spinach, tomato, avocado

EGGS ROYALE 19

local smoked salmon

QUICHES 14

allow 10 extra minutes for quiche to be heated
choice of quiche served with a side of mixed greens and cherry tomatoes
substitute side salad for half lilac salad +6

QUICHE LORRAINE

black forest ham, jarlsberg swiss cheese, caramelized shallots

VEGETABLE QUICHE

mushrooms, red peppers, caramelized shallots, spinach, jarlsberg swiss cheese

OMELETTES 16

made with three organic eggs, served with mixed greens and cherry tomatoes, rustic white toast

HAM AND CHEESE OMELETTE

ham, bacon, cheddar cheese

GARDEN OMELETTE

mushrooms, spinach, caramelized onions, tomato, swiss cheese, avocado

FARMER'S OMELETTE

ham, onions, red peppers, potatoes, cheddar cheese

SIDES

TWO ORGANIC EGGS	5
APPLEWOOD SMOKED BACON	4
CHICKEN APPLE SAUSAGE	4
SMOKED SALMON	6
TOAST	5
BREAKFAST POTATOES	4
FRESH BERRIES	5

BREAKFAST BUBBLES

MIMOSAS	
orange, peach, guava	10
SPARKLING	
Nicolas Feuillatte 187 mL	16
Domaine Ste Michelle glass 750 mL	9 36