

888-4299

LUNCH MENU



SALADS



House Salad

Small 8 Large 12

Kahumana organic keiki greens, kamuela tomato, Sweet Land Farm goat cheese, and macadamia nuts served with calamansi vinaigrette



Auntie Strider's

Grilled Romaine 12

Grilled Maui baby romaine marinated in champagne vinaigrette option

grilled shrimp 19

or chicken 16

Poke Avocado Salad MP

Choice of Shoyu or Spicy Ahi Poké over Kahumana farms organic keiki greens with miso dressing

Garlic Chicken 12

Garlic chicken over Kahumana farms organic arugula



Plantation Style Kahumana

Farms Kale Salad 13

Organic kale with Sweet Land Farm goat cheese, yellow teardrop tomatoes, red onion, dried mango with papaya seed vinaigrette



Kahumana Farms

Kale Caesar 14

Organic curly kale with house made caesar dressing, crispy quinoa, and pecorino romano

SIDES



White Rice 3



Brown Rice 3



Kim Chee 6



Grilled Asparagus 7

With pecorino romano

Portuguese Bean Soup 8

Grilled or Pan Seared Fish 6.50

Vegan & Gluten Free

Vegetarian



www.plantationtavern.com



Consuming raw or undercooked meats, seafood, shellfish or eggs may increase your risk of foodborne illness

All Sandwiches served with lettuce & tomato and side salad or fries

SANDWICHES

The Plantation 14

Ham, turkey, provolone, pickles, mustard, and mayo on baguette

Chicken Namasu 14

Grilled chicken, marinated vegetables, cilantro, and mayo on focaccia

HOT SANDWICHES

Kunoa Farm Bulgogi Burger 13

With cucumber kim chee on kaiser bun

Kalua Pig Sandwich on Poi Bun 13

1/2 lb. Kunoa Farm Beef Burger 15

With grilled pineapple & avocado on kaiser bun add cheese 2

Seasoned Mahi Mahi Sandwich MP

With pickled mango & calamansi aioli on a kaiser bun

DESSERTS

Weekly Cheesecake flavor 9

Big island cacao brownie with vanilla gelato & chocolate sauce 8

Pineapple Upside Down Cake

With Pineapple Gelato 8

Gelato & Sorbets 6

Ask your server for flavors

Mini French Press

100% Waiialua Coffee 6

