



lunch

11:30 AM - 2:30 PM

appetizers

TOMATO BACON BISQUE crème fraîche	10	HUMMUS crispy chickpeas, naan, pita, cucumber, picholine olives	13
SEARED YELLOWFIN TUNA* yuzu kosho tahini sauce, cucumber, avocado	16	BUTCHER'S MEATBALLS ricotta, grana padano	13
ROASTED SPINACH BLUE CRAB DIP pita chips, naan	19	CRISPY SPICY CHICKPEAS	6
NYC BURRATA chorizo, cider, duck fat tortillas	16	CRISPY CALAMARI gochujang bbq, furikake	16

flatbreads

GRILLED HANGER STEAK FLATBREAD roasted tomatoes, salsa verde	19	CHORIZO smoked mozzarella, fingerlings, roasted tomato, scallion	15
FRESH MOZZARELLA san marzano tomatoes, parmesan, basil	14	ROASTED MUSHROOM alpha tolman, kale, shallot confit	17
SOPRESSATA poblano peppers, tomatillo, fresh mozz	16		

salads

LITTLE GEM CAESAR watermelon radish, croutons, frico, traditional dressing	13	GREEK SALAD feta, pepperoncini, olives, pickled tomato, cucumber	14
KALE & QUINOA dried apricots, grana padano, almonds, preserved lemon vinaigrette, yogurt	14	MARKET GREENS celery root, apple, cranberries, shropshire blue, maple	14

ADD-ONS : chicken breast 9 | 8oz hanger steak* 12 | shrimp 12 | salmon 12

plates

served with your choice of fries or a nice little salad

FRIED CHICKEN SANDWICH bacon butter, pickles, hot sauce	19	BURGER* 2-year grafton cheddar, caramelized onions, brioche, sour pickle	19
WILD KING SALMON teriyaki, spinach, tahini, roasted mushrooms	26	GRILLED LAMB SANDWICH* ciabatta, grilled lettuce, harrisa, goat cheese, salsa verde	19
ROASTED CAULIFLOWER SANDWICH curry aioli, pepper jam, jalapeño jack	16	CHEF'S DAILY PANINI	mp
SERRANO HAM PANINI romesco, fresh mozz, olive oil potato chips	17		

sides

CRISPY BRUSSELS SPROUTS sweet chili, fish sauce	10	SEASONAL VEGETABLE	9
HAND CUT FRIES	7	MAC N' CHEESE	12

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.

EXECUTIVE CHEF: JEFF HASKELL | CHEF DE CUISINE: ALEX MIXCOATL