

BUSINESS LUNCH

\$21

PLEASE SELECT ONE FROM EACH COURSE

appetizers

HUMMUS

crispy chickpeas, naan, pita, cucumber, picholine olives

BURRATA SQUASH TOAST

SOUP OF THE DAY

LITTLE GEMS CAESAR

watermelon radish, croutons, frico, traditional dressing

plates

DAILY PANINI

KALE & QUINOA

dried apricots, grana padano, almonds, preserved lemon vinaigrette, yogurt

MARGHERITA FLATBREAD

fresh mozz, basil, tomatoes, parm

SOPPRESSATA FLATBREAD

poblano peppers, tomatillo, fresh mozz

ROASTED CAULIFLOWER SANDWICH

curry aioli, pepper jam, jalapeño jack

appetizers

TOMATO BACON BISQUE

crème fraîche

SEARED YELLOWFIN TUNA*

yuzu kosho tahini sauce, cucumber, avocado

ROASTED SPINACH BLUE CRAB DIP

pita chips, naan

NYC BURRATA

chorizo, cider, duck fat tortillas

HUMMUS

crispy chickpeas, naan, pita, cucumber, picholine olives

BUTCHER'S MEATBALLS

ricotta, grana padano

CRISPY SPICY CHICKPEAS

CRISPY CALAMARI

gochujang bbq, furikake

flatbreads

GRILLED HANGER STEAK FLATBREAD

roasted tomatoes, salsa verde

FRESH MOZZARELLA

san marzano tomatoes, parmesan, basil

SOPPRESSATA

poblano peppers, tomatillo, fresh mozz

CHORIZO

smoked mozzarella, fingerlings, roasted tomato, scallion

ROASTED MUSHROOM

alpha tolman, kale, shallot confit

salads

LITTLE GEM CAESAR

watermelon radish, croutons, frico, traditional dressing

KALE & QUINOA

dried apricots, grana padano, almonds, preserved lemon vinaigrette, yogurt

GREEK SALAD

feta, pepperoncini, olives, red onion, pickled tomato, cucumber

MARKET GREENS

celery root, apple, cranberries, shropshire blue, maple

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 (excluding wild king salmon)

FRIED CHICKEN SANDWICH

bacon butter, pickles, hot sauce

WILD KING SALMON

teriyaki, spinach, tahini, roasted mushrooms

ROASTED CAULIFLOWER SANDWICH

curry aioli, pepper jam, jalapeño jack

SERRANO HAM PANINI

romesco, fresh mozz, olive oil potato chips

BURGER*

2-year grafton cheddar, caramelized onions, brioche, sour pickle

GRILLED LAMB SANDWICH*

ciabatta, grilled lettuce, harrisa, goat cheese, salsa verde

CHEF'S DAILY PANINI

sides

CRISPY BRUSSELS SPROUTS

sweet chili, fish sauce

HAND CUT FRIES

SEASONAL VEGETABLE

MAC N' CHEESE

*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