

# LUNCH

## STARTERS/SALADS.

WINTER SQUASH SOUP	8.
spiced creme fraiche, candied pumpkin seeds	
CRISPY SHRIMP TACOS	6.ea
guacamole, red onion, aji crema	
KALE SALAD (v) (g)	13.
brussels sprouts, parmesan, hazelnuts, verjus	
BEEF & BURRATA (v)	12.
roasted beet tartar, arugula, crostini	
COBB SALAD (g)	16.
chicken, bacon, bleu cheese, avocado, tomato, egg, balsamic vinaigrette	
GREEK SALAD (v)	13.
creamy feta dressing, feta, za'atar chips, peppadew hummus, olives, onion, tomato, cucumber	
ROASTED FIG WEDGE (g)	13.
boston bibb, gorgonzola fondue, candied bacon, spiced walnuts	
add falafel 6.	
add chicken or *shrimp 7.	
add *steak or *salmon 9.	

## SANDWICHES.

SMOKY PEPPER GRILLED CHEESE (v)	13.
manchego, house boursin, crispy shallots, smoky pepper jam, chips & greens	
*BURGER	15.
cheddar, LTO, pickles, fries	
*SANDWICH OF THE DAY	MKT.
ask your server	
REUBEN	15.
sauerkraut, swiss, thousand island, chips & greens	
LOBSTER SLIDERS	18.
mayo, lemon, tarragon, chips & greens	
ROASTED TURKEY PANINI	15.
rosemary aioli, apples, bacon, swiss, chips & greens	
FALAFEL PLATE (v)	16.
spinach falafel, tzatziki, walnut muhammara, cucumber olive relish, mini pitas	

## FLATBREADS.

WILD MUSHROOM (v)	16.
fontina, ricotta, caramelized onion, truffle oil	
BACON & SQUASH	15.
fresh mozzarella, house boursin, crispy kale	
TOMATO & MOZZARELLA (v)	14.
basil, evoo	
add pepperoni 2.	
*SEARED TUNA	17.
spicy aioli, crispy shallots, arugula, cucumber, ponzu	
flatbreads available on a gluten free basil crust	

## ENTREES.

BOLOGNESE	14.
veal, pork, beef, mascarpone, herbs	
CHICKEN SAUSAGE & RABE CAVATELLI	17.
cauliflower, raisins, pecorino, fresno chili	
WARM GRAIN BOWL (v)	12.
farro, einkorn, quinoa, veggies, ginger pineapple vinaigrette	
add falafel 6.	
add chicken or *shrimp 7.	
add *steak or *salmon 9.	

## SNACKS.

POPCORN (g)	5.
bacon, caramel	
SWEET & SPICY PEANUTS (v) (g)	5.
CHIPS & DIPS (v) (g)	12.
cajun corn chips, salsa, guacamole	
STUFFED PEPPADEWS (v) (g)	5.
feta, honey	
TRUFFLE FRIES (v) (g)	9.
parmesan, rosemary aioli	
FRIES (v) (g)	7.

## BEVERAGES.

COFFEE	3.
CAPPUCCINO	4.
ESPRESSO	4.
MEM TEA	3.
earl grey (black)	
english breakfast (black)	
china green jade (green)	
moroccan mint (green)	
rooibos decorated (herbal) (cf)	
lemon chamomile (herbal) (cf)	
crimson berry (herbal) (cf)	
FRESH BREWED ICED TEA	3.
traditional (black)	

## HOUSE-MADE SODA 4.

grapefruit pear
mango orange
blackberry pineapple mint

(v) vegetarian  
(g) available gluten free  
\*Consumer Advisory: These items may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

Before placing your order, please inform your server if a person in your party has a food allergy.