

LUNCH

Olive Oil Fried Egg Bowl* N/V/D	14
FREEKEH, ROASTED SWEET POTATO, BEETS, GREENS AVOCADO, CABERNET VINAIGRETTE	
Jonah Crab Toast* N	15
WHIPPED AVOCADO, BRIOCHE, CHIFFONADE ROMAINE, PARSLEY OIL	
Crispy Brussels Sprout Tacos N/V/G	14
WHIPPED AVOCADO, SALVADORIAN CURTIDO, COTIJA GRILLED CORN TORTILLA	
Today's Special Salad V/G	12
ADD A GRILLED CHICKEN BREAST +7 ADD A GRILLED WAGYU BURGER PATTY +7	
Soup, Salad & a Popover	16
Winter Grilled Chicken Salad* G	17
CHOPPED ROMAINE, WATERMELON RADISH, HONEY CRISP APPLE VERMONT GOAT CHEESE, TOASTED ALMONDS, CHARDONNAY VINAIGRETTE	
Hand-Rolled Pappardelle N	17
CHICKEN TENDERLOIN, MUSHROOMS, MARSALA JUS, PARMESAN	
Fish of the Day	MKT
ASK YOUR SERVER FOR TODAY'S SELECTION	
Wagyu Beef Burger* N	18
NUESKE'S APPLEWOOD SMOKED BACON, ONE YEAR AGED GRAFTON CHEDDAR HARISSA AIOLI, HOUSE ROLL HAND-CUT FRIES OR PETITE GREEN SALAD	

Basket of Popovers V/N

HOUSE-MADE JAM, BUTTER
WHILE THEY LAST

10

**VEGETARIAN
SMALL PLATES**

Furikake Fries

GARLIC AVOCADO AIOLI
D/G/N/V

8

Fried Cauliflower G/V

TAHINI BEET LABNEH
DUKKAH, PARSLEY

13

Crispy Brussels Sprouts

G/N/V

SMOKY CHILI LIME VINAIGRETTE
FARMERS CHEESE, CHIVES

13

Sweet Potato Croquettes

V/N

SPICY MAPLE SYRUP
PIMENTO DE ESPELETTE

9

Soup of the Day

Cup 6

Quart To-Go 20

DESSERT

Chocolate Almond Mousse Torte G **10**
CRÈME DIPLOMAT, CHERRIES

Hummingbird Cake V **10**
PINEAPPLE CARAMEL, SALTED PECANS

Rustic Apple Tart N/V **10**
VANILLA BEAN ICE CREAM

**Dietary restrictions key: V- vegetarian, G- gluten free, D- dairy free, N- nut free. For cross-contamination information please see your server.
Before placing your order please inform your server if anyone in your party has a food allergy. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs increases your risk of food borne illness, especially if you have certain medical conditions. 2.13.18*