

LUNCH

Olive Oil Fried Egg Bowl* N/V/D	14
FREEKEH, ROASTED SWEET POTATO, BEETS, GREENS AVOCADO, CABERNET VINAIGRETTE	
Steak and Duck Egg Salad* G/N	22
ROMAINE, QUICK-PICKLED RED ONION, GREAT HILL BLUE CHEESE DRESSING	
Jonah Crab Toast* N	15
WHIPPED AVOCADO, BRIOCHE, CHIFFONADE ROMAINE, PARSLEY OIL ADD A FRIED EGG + 2	
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
Grilled Chicken Salad* G	17
EQUINOX FARMS MESCLUN, WATERMELON RADISH, HONEY CRISP APPLE VERMONT GOAT CHEESE, TOASTED ALMONDS, SHERRY 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 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

Fried Cauliflower

G/V
TAHINI BEET LABNEH
DUKKAH, PARSLEY
13

Colcannon Croquettes

V/N
HORSERADISH GRAIN MUSTARD
AIOLI
9

Side of Local Greens

D/G/N/V
VINAIGRETTE
6

Latin-Spiced Fries

D/G/N/V
GARLIC AVOCADO AIOLI
8

Soup of the Day

Cup 6
Quart To-Go 20

DESSERT

Chocolate Almond Mousse Torte G	10	Hummingbird Cake V	10
CRÈME DIPLOMAT, CHERRIES		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. 3.6.18