

LUNCH

Olive Oil Fried Egg Bowl* N/V/D	16
FREEKEH, BEETS, SPINACH, GEORGIA PEAS, AVOCADO, SHERRY VINAIGRETTE	
Baked-to-Order Frittata* N/V/G	13
SPINACH, MUSHROOMS, CHEDDAR WITH A PETITE GREEN SALAD	
Jonah Crab Toast* N	15
WHIPPED AVOCADO, BRIOCHE, BABY GREENS, 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, RADISH, APPLE, VERMONT GOAT CHEESE TOASTED ALMONDS, CHARDONNAY VINAIGRETTE	
Hand-Rolled Pappardelle N	17
CHICKEN TENDERLOIN, MUSHROOMS, MADEIRA 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

Spring Risotto

G/N/V

BEECH MUSHROOMS, PEAS
GREEN GARLIC, PEA SHOOTS
PARMESAN

11

Side of Local Greens

D/G/N/V

VINAIGRETTE

6

Roasted Cauliflower

Hummus

D/G/V

PEPPER-GARLIC RELISH, CRUDITÉS

DUKKAH

10

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	Coconut Key Lime Tart V/N	10
VANILLA BEAN ICE CREAM		GUAVA SORBET, RHUBARB COMPOTE	

*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. 4.3.18