

LUNCH

Crispy Brussels Sprout Tacos N/V/G 14

WHIPPED AVOCADO, SALVADORIAN CURTIDO, COTIJA, GRILLED CORN TORTILLA

Maplebrook Burrata G/N/V 15

HEIRLOOM CHERRY TOMATOES, BASIL, OLIVE OIL

Jonah Crab Toast* N 15

AVOCADO, GRIDDLED SPELT BREAD, GREENS, PARSLEY OIL

ADD FRIED EGG + 2

Today's Special Salad V/G 12

ADD GRILLED CHICKEN OR A GRILLED WAGYU BURGER PATTY* +7

ADD GRILLED FISH* +14

Soup, Special Salad & a Popover 16

Autumn Salad G/N 11

NATIVE LETTUCES, APPLES, GOAT CHEESE, TOASTED WALNUTS

MAPLE CIDER VINAIGRETTE

ADD GRILLED CHICKEN OR GRILLED WAGYU BURGER PATTY* +7

ADD GRILLED FISH* +14

Hand-Rolled Pappardelle* N 17

CHICKEN TENDERLOINS, MAITAKES, GREENS, MADEIRA JUS, PARMESAN

Fish of the Day* MKT

ASK YOUR SERVER FOR TODAY'S SELECTION

Wagyu Beef Burger* N 18

APPLEWOOD SMOKED BACON, ONE YEAR AGED GRAFTON CHEDDAR, HOUSE-MADE ONION ROLL

SERVED WITH HAND-CUT FRIES OR A PETITE GREEN SALAD

Basket of Popovers V/N

HOUSE-MADE JAM
(AVAILABLE WHILE THEY LAST)

10

VEGETARIAN SMALL PLATES

Cauliflower Tabbouleh

G/V/D

CUCUMBER, TOMATO, MINT
PARSLEY, CURRANTS, PECANS

CITRUS VINAIGRETTE

13

Grilled Maine Broccoli

N/V/G/D

GOCHUGARU GARLIC DRIZZLE

LEMON

10

Blistered Shishito Peppers

N/D/V

WHITE SOY, TOGARASHI

12

Grilled Sweet Potato

Baba Ghanoush

D/G/V

CRUDITÉS, OLIVE OIL, DUKKAH

10

Petite Greens G/N/V/D

VINAIGRETTE

7

DESSERTS

Rustic Apple Tart V/N 10

VANILLA ICE CREAM

Pistachio Crumb Cake V 10

PLUM PRESERVES, COCOA PISTACHIO GELATO

Milk Chocolate Raspberry Panna Cotta G/N 10

BASIL CREAM

Dietary restrictions key: V—vegetarian, G—gluten free, D—dairy free, N—nut free. 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. Printed 10.9.18*