

LUNCH

Crispy Brussels Sprout Tacos N/V/G	14
WHIPPED AVOCADO, SALVADORIAN CURTIDO, COTIJA GRILLED CORN TORTILLAS, HOT SAUCE AIOLI	
Maplebrook Burrata G/V/N	15
MARINA DI CHIOGGIA SQUASH, CIDER REDUCTION, KALE CHIPS, PEPITAS	
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/V	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 HERB 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

Fried Cauliflower
N/V/G/D
TAHINI-GARLIC-LEMON PUREE
TOASTED SESAME SEEDS
11

Grilled Native Broccoli
N/V/G/D
GOCHUGARU GARLIC DRIZZLE
LEMON
10

**Grilled Sweet Potato
Baba Ghanoush**
D/G/V
CRUDITÉS, OLIVE OIL, DUKKAH
10

Today's Soup
CUP 7
BOWL 10

DESSERTS

Rustic Apple Tart V/N	10
VANILLA ICE CREAM	
S'more Tart N	10
MILK CHOCOLATE GANACHE, TORCHED MARSHMALLOW	

Ginger Molasses Shortbread V/N	7
SERVED WITH A SCOOP OF HONEY-PERSIMMON ICE 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 10.30.18*