

LUNCH

Crispy Brussels Sprout Tacos N/V/G WHIPPED AVOCADO, SALVADORIAN CURTIDO, COTIJA GRILLED CORN TORTILLAS, HOT SAUCE AIOLI	14
Mushroom Risotto G/V/N BUTTERNUT SQUASH, KALE CHIPS, PARMESAN	15
Jonah Crab Toast* N AVOCADO, GRIDDLED SPELT BREAD, GREENS, PARSLEY OIL ADD FRIED EGG + 2	15
Today's Special Salad V/G ADD GRILLED CHICKEN OR A GRILLED WAGYU BURGER PATTY* +7 ADD GRILLED FISH* +14	12
Soup, Special Salad & a Popover	16
Autumn Salad G/V MESCLUN GREENS, APPLES, GOAT CHEESE, TOASTED WALNUTS MAPLE CIDER VINAIGRETTE ADD GRILLED CHICKEN OR GRILLED WAGYU BURGER PATTY* +7 ADD GRILLED FISH* +14	11
Hand-Rolled Pappardelle* N CHICKEN TENDERLOINS, MAITAKES, GREENS, MADEIRA JUS, PARMESAN	17
Fish of the Day* ASK YOUR SERVER FOR TODAY'S SELECTION	MKT
Wagyu Beef Burger* N APPLEWOOD SMOKED BACON, ONE YEAR AGED GRAFTON CHEDDAR, HOUSE-MADE HERB ROLL SERVED WITH HAND-CUT FRIES OR A PETITE GREEN SALAD	18

Basket of Popovers V/N
HOUSE-MADE JAM
(AVAILABLE WHILE THEY LAST)
10

VEGETARIAN SMALL PLATES

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

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

**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 VANILLA BEAN ICE CREAM	10
S'more Tart N MILK CHOCOLATE GANACHE, TORCHED MARSHMALLOW	10

Plate of Assorted Cookies and Candies V 10
KIFLI, JAM THUMBPRINT, PEPPERKAKER, GINGER SHORTBREAD
CHOCOLATE-WALNUT DIVINITY, PISTACHIO TRUFFLE

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 12.6.18*