

LUNCH

Crispy Brussels Sprout Tacos N/V/G 14

WHIPPED AVOCADO, SALVADORIAN CURTIDO, COTIJA
GRILLED CORN TORTILLAS, HOT SAUCE AIOLI

Risotto G/V/N 15

MUSHROOMS, PARSNIPS, TRUFFLE OIL, PARMESAN
ADD FRIED EGG + 2

Jonah Crab Toast* N 15

AVOCADO, GRIDDLED SPELT BREAD, PEA SHOOTS, 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

Today's Soup, Special Salad & a Popover 16

Bibb Lettuce Salad G/V 11

TOASTED PISTACHIO, CLEMENTINE, FETA, CHARDONNAY VINAIGRETTE
ADD GRILLED CHICKEN OR GRILLED WAGYU BURGER PATTY* +7
ADD GRILLED FISH* +14

Hand-Rolled Pappardelle* N 17

CHICKEN TENDERLOINS, MUSHROOMS, SPINACH, MADEIRA JUS, PARMESAN

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

Fish of the Day* MKT

Grilled Aged Cheddar Cheese N/V 14

WITH A CUP OF SOUP OF THE DAY

Basket of Popovers V/N

HOUSE-MADE JAM
(AVAILABLE WHILE THEY LAST)
10

VEGETARIAN SMALL PLATES

Crispy Brussels Sprouts

N/V/G/D
RED MISO AIOLI, TOGARASHI,
CHIVE
10

Fried Cauliflower

N/V/G/D
TAHINI-GARLIC-LEMON SAUCE
TOASTED SESAME SEEDS
11

Grilled Sweet Potato

Baba Ghanoush
D/G/V
CRUDITÉS, OLIVE OIL, DUKKAH
10

Soup of the Day

CUP 7
BOWL 10

DESSERTS

Rustic Apple Tart V/N 10

VANILLA BEAN ICE CREAM

S'more Tart N 10

CHILLED MILK CHOCOLATE GANACHE, CHOCOLATE-COVERED
GRAHAM CRACKERS, TORCHED MARSHMALLOW

Plate of Assorted Cookies and Candies V 10

KIFLI, JAM THUMBPRINT, PEPPERKAKER, 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 1.8.19*