

## LUNCH

<b>Equinox Farm Greens Salad</b> G/V	11
TOASTED PISTACHIO, MANDARINS, FETA, CHARDONNAY VINAIGRETTE ADD GRILLED CHICKEN OR GRILLED WAGYU BURGER PATTY* +7	
<b>Lox and Avocado*</b> N	15
TOAST, PICKLED ONION, CRISPY CAPERS, MEYER LEMON ADD FRIED EGG + 2	
<b>Crispy Brussels Sprout Tacos</b> N/V/G	14
WHIPPED AVOCADO, SALVADORIAN CURTIDO, COTIJA GRILLED CORN TORTILLAS, HOT SAUCE AIOLI	
<b>Grain and Vegetable Bowl</b> N/D/V	15
FREEKEH, BEETS, SUNFLOWER SHOOTS, AVOCADO, PICKLED RED ONION, RADISH WITH AN OLIVE OIL FRIED EGG ON TOP	
<b>Today's Special Salad</b> V/G	12
ADD GRILLED CHICKEN OR A GRILLED WAGYU BURGER PATTY* +7	
<b>Today's Soup, Special Salad &amp; a Popover</b>	16
<b>Hand-Rolled Pappardelle*</b> N	17
CHICKEN TENDERLOINS, MUSHROOM, SPINACH, MADEIRA JUS, PARMESAN	
<b>Wagyu Beef Burger*</b> N	18
APPLEWOOD SMOKED BACON, ONE YEAR AGED GRAFTON CHEDDAR, HOUSE-MADE HERB ROLL SERVED WITH HAND-CUT FRIES OR A PETITE GREEN SALAD	
<b>Fish of the Day*</b>	MKT
<b>Oven Roasted Cod*</b> D/N	23
SHAVED RADISH & CARROT, PEA GREENS, SCALLION, SESAME, GINGER-SOY FUMET	

**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  
10

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

**Parsnip Hummus**  
D/G/V  
CRUDITÉS, OLIVE OIL, DUKKAH  
10

**Soup of the Day**  
7/10

## DESSERTS

<b>S'more Tart</b> N	10	<b>Sticky Toffee Pudding</b> V/N	10
CHILLED MILK CHOCOLATE GANACHE, CHOCOLATE-COVERED GRAHAM CRACKERS, TORCHED MARSHMALLOW		PIMMS ICE CREAM, TOFFEE SAUCE	

*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 3.12.19*