

**LUNCH**

<b>Grilled Chicken Salad*</b> G	15
TOASTED PISTACHIO, MANDARINS, FETA, SHERRY VINAIGRETTE	
<b>Lox and Avocado Toast*</b> N	15
PICKLED ONION, CRISPY CAPERS, MEYER LEMON ADD A FRIED EGG + 2	
<b>Sugar Snap Pea Tacos</b> V/N/G	14
WHIPPED AVOCADO, SALVADORIAN CURTIDO, COTIJA GRILLED CORN TORTILLAS, HOUSE-MADE HOT SAUCE AIOLI	
<b>Vegetable Bowl</b> N/D/V	15
FREEKEH, BEETS, SPRING SHOOTS, AVOCADO, PICKLED RED ONION, RADISH OLIVE OIL FRIED EGG	
<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>Chicken Tacos</b> V/N/G	13
CHILI-LIME MARINATED CHICKEN TENDERLOINS, WHIPPED AVOCADO, CURTIDO COTIJA , CORN TORTILLAS, HOUSE-MADE HOT SAUCE AIOLI	
<b>Bacon Cheddar Burger*</b> N	16
WAGYU BEEF, HOUSE-MADE HERB ROLL, HAND-CUT FRIES OR A PETITE GREEN SALAD	
<b>Fish of the Day*</b>	MKT
<b>Grilled Arctic Char*</b> D/N	23
SHAVED RADISH & CARROT, PEA GREENS, SCALLION, SESAME, GINGER-SOY FUMET	

<b>Basket of Popovers</b> V/N
HOUSE-MADE JAM (AVAILABLE WHILE THEY LAST)
10
<b>VEGETARIAN SMALL PLATES</b>
<b>Seared Snap Peas</b>
N/V/G/D TOGARASHI AIOLI, CHIVE
10
<b>Spring Toast</b>
V STRACCIATELLA, PEA PESTO CRISPY MAITAKE, CHIVES
13
<b>Carrot Hummus</b>
D/G/V CRUDITÉS, OLIVE OIL, DUKKAH
10
<b>Soup of the Day</b>
7/10

**DESSERTS**

<b>S'more Tart</b> N	10
CHILLED MILK CHOCOLATE GANACHE, CHOCOLATE-COVERED GRAHAM CRACKERS, TORCHED MARSHMALLOW	
<b>Apricot Rhubarb Tart</b> V	10
APRICOT ICE CREAM, ALMOND CLUSTERS	

<b>Sticky Toffee Pudding</b> V/N	10
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 4.11.19*