

LUNCH

Street Corn Tacos G/N/V	13
GRILLED CORN TORTILLAS, WHIPPED AVOCADO, SALVADORIAN CURTIDO, COTIJA HOUSE-MADE HOT SAUCE AIOLI	
Crab and Avocado Toast* N	16
RADISH, LEMON OIL, CHIVES, ESPELETTE ADD AN OLIVE OIL FRIED EGG +2	
Maplebrook Farm Burrata G/N/V	15
TOMATO, BASIL, LEMON OIL, AGED BALSAMIC	
Chili-Lime Chicken Tacos* G/N	15
GRILLED CORN TORTILLAS, WHIPPED AVOCADO, SALVADORIAN CURTIDO, COTIJA HOUSE-MADE HOT SAUCE AIOLI	
Today's Special Salad V/G	10
ADD A GRILLED CHICKEN BREAST OR A GRILLED WAGYU BURGER PATTY* +7	
Today's Soup, Special Salad & a Popover	17
Grilled Chicken Salad* G/N	17
NATIVE GREENS, VT GOAT CHEESE, BLACK MISSION FIGS, TOASTED PEPITAS CABERNET VINAIGRETTE	
Bacon Cheddar Burger* N	17
WAGYU BEEF PATTY, HOUSE-MADE ROSEMARY MILK ROLL SERVED WITH HAND-CUT FRIES OR A PETITE GREEN SALAD ADD AN OLIVE OIL FRIED EGG +2	
Fish of the Day*	MKT

Basket of Popovers V/N

HOUSE-MADE JAM
(AVAILABLE WHILE THEY LAST)
10

VEGETARIAN SMALL PLATES

Blistered Shishito Peppers

D/G/N/V
TOGARASHI, SESAME, CHIVES
10

Drumlin Farm Beets

G/V
BASIL WALNUT PESTO
FRENCH FETA, ZA'ATAR, EVOO
10

Charred Summer Beans

G/V
HARISSA YOGURT, HAZELNUTS
RAS EL HANOUT
10

Cauliflower Tabbouleh

G/V/D
CUCUMBER, TOMATO, MINT
PARSLEY, CURRANTS, WALNUTS
CITRUS-CHILI VINAIGRETTE
13

Soup of the Day

7/10

DESSERTS

Frozen Dacquoise V/G 10

HAZELNUT MERINGUE LAYERS, ESPRESSO PARFAIT, PRALINE

Vanilla Bean Crème Brulée V/G/N 10

FRESH BERRIES

Blueberry Blackberry Cobbler V/N 10

BASIL BERGAMOT ICE CREAM, CORN MEAL BISCUIT TOPPING

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 9.10.19*