



LUNCH

COCKTAILS (all cocktails \$12)

Bloody Mary

Blood Orange Mimosa

Irish Coffee *Irish Cream, Irish Whiskey*

White Negroni *Gin, Blanc Vermouth, Salers Apertif*

Cucumber Gimlet *Cucumber Vodka, Lime*

APPETIZERS

Tuna Tartare* 13

*Ginger Cured Vegetables, Avocado,
Citrus Vinaigrette*

Wild Mushroom Ravioli

(app/entrée) 13/20

*Roasted Red Peppers, Swiss Chard,
Sage Brown Butter, Ricotta, Pine Nuts*

ENTRÉE SALADS

Kale Salad

with Steak* or Chicken 17/15

*Delicata Squash, Freekeh, Apples,
Dried Cranberries, Pumpkin Seeds, Goat Cheese,
Cider & Orange Vinaigrette*

Crab & Pear Salad 15

*Arugula, Frisée, Almonds, Jicama, Potato,
Red Onion, Manchego, Port Vinaigrette*

Mediterranean Salad (Vegetarian) 14

*Arugula, Lentils, Feta, Roasted Peppers,
Raisins, Red Onion, Pistachios, Celery,
Tahini Miso Vinaigrette*

+Add Chicken 16

Cobb Salad 16

*Romaine, Grilled Chicken Breast, Avocado,
Stilton, Potatoes, Bacon, Tomatoes,
Lemon Chive Dressing*

Classic Caesar Salad 11

Add Chicken, Smoked Trout or Cured Salmon 14
Add Grilled Shrimp 15*

Please let us know if you have any allergies or dietary restrictions.

There is a \$2 charge to split items.

* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

MAIN COURSES

Roasted Free Range Chicken Breast 24

*Wilted Swiss Chard, Cheesy Polenta,
Apple & Raisin Chutney, Brown Thyme Au Jus*

Lobster & Crab Cakes 18

*Seaweed & Vegetable Salad,
Thai Curry Coconut Sauce*

Pumpkin Seed Crusted Salmon* 26

*Spiced Couscous, Dried Fruit & Vegetable Relish,
Orange Mustard Sauce*

Herb Omelet with Two Fillings 15

*Choice of Two Fillings: Mushrooms, Spinach,
Tomatoes, Roasted Peppers, Asparagus, Ham,
Chorizo, Cheddar, Gruyere, Goat Cheese;
Served with French Fries & Mesclun Salad*

Mixed Grain Bowl 16

With Grilled Chicken Breast 21

*Freekeh, Quinoa, Wild Rice, Swiss Chard,
Warm Vegetable Medley, Walnuts, Barley,
Lime Curry Labneh*

Vegetable Tagine 16 (vegan, gluten free)

With Grilled Chicken Breast 21

*Eggplant, Chickpeas, Peppers, Tomatoes, Olives,
Cashews, Dried Apricots, Herb Jasmine Rice*

SANDWICHES

Lentil & Vegetable Burger 15

*Housemade Patty (Heirloom Lentils, Nuts,
Veggies); Chive Aioli, Mesclun Salad*

Grilled Chicken Club 15

*Roasted Red Peppers, Arugula, Bacon, Fontina,
Sun-Dried Tomato Aioli; Housemade Potato Chips*

Sirloin Burger* 15

*Cheddar Cheese, Grilled Onions; French Fries
Add Bacon \$1*

Tempura Shrimp Sandwich 15

*Bacon, Lettuce, Tomato, Avocado, Onions,
Lemon Saffron Aioli; Red Pepper & Ginger Salad*

Steak Wrap* 15

*Sautéed Peppers, Onions, Tomatoes, Lettuce,
Jack Cheese, Guacamole, Tomato Chipotle Sauce*