

LUNCH 2017

SALADS

Marinated Mushrooms
sesame, tatsoi, crispy sweet potatoes
11

Artichoke Salad
bibb lettuce, honey lemon vinaigrette
10

Grilled Romaine
feta dressing, gremolata, jardiniere
11

with swordfish – 19
with salmon – 18
with tuna – 26
with 1/2 roasted chicken – 14

SNACKS

Poached Egg
bacon, ricotta, sea salt, lemon
11

Fennel Cracker
white bean, cucumber, tomato, red onion,
olives
9

PASTA

Herbed Fettuccine
artichoke, asparagus, crab
29

SANDWICHES

Dry Aged Burger
pickles, fries, soft bun
16

Slow Cooked Pig
bbq, shitake, relish, peach
16

LARGE PLATES

Faroe Island Salmon
green beans, red onion, hazelnut
29

Swordfish
orzo, lemon, olives, tomato
28

PIZZA

Margherita
tomato, mozzarella, basil
12

Mushroom
fontina, fromage blanc, truffles
14

Ricotta
fior di latte, basil, garlic,
pickled peppers, honey
12

round of beers for the kitchen
18

any food allergies let us know!
18% gratuity for parties 8 or more