



LUNCH MENU



Tuesday - Friday
12:00 pm to 3:30 pm

Appetizers

Watercress Salad 12

Roasted butternut squash, power seeds, Greek feta, farro, sherry vinaigrette

Autumn Soup 11

Celery root, carrot, fennel, basil oil

Salmon Crudo 14

White truffle ponzu, scallions, black sesame

Bacalao Croquettes 13

Parsley aioli

Entrée

Local Yellow Tail Snapper 23

Citrus salsa verde, roasted vegetables, Yukon gold potatoes

Market Fish Sandwich 21

Yellow tail snapper, tarragon remoulade, cucumber slaw, butter lettuce, ciabatta loaf accompanied by fries or salad

Organic Chicken Paillard 19

Baby vegetables, quinoa, chicken jus

Veal Blanquette 25

Carrots, white button mushrooms, pearl onions, celery, bliss potatoes

Shrimp Tagliolini 21

Preserved lemon, confit tomatoes, white wine, garlic, parsley, parmigiano reggiano

Tagliatelle Verde 17

Shiitake mushrooms, confit tomatoes, asparagus, parmigiano reggiano

Wagyu Burger 25

Smoked gruyere, truffle aioli, crispy potatoes, caramelized onions, Shiitake mushroom, Kaiser bun accompanied by fries or salad

Vegan Plant Bowls

Caramelized eggplant, chickpeas, cashew butter, tatsoi spinach, mustard greens, sesame tamari, pickled fresno chiles 19

Yellow lentil, curried butternut squash, black eyed peas, shaved brussel sprouts, Turkish figs, kale, crispy shiitake, garlic hemp dressing 19

Add organic chicken breast 10 | salmon 12 | shrimp 12 | tuna 14

18% service charge will be added to your bill *20% service charge for parties of 6 or more
*Consuming raw or undercooked meats, seafood, shellfish, or eggs may increase your risk of foodborne illness