

STARTERS

LUNCH MENU | SPRING 2019

SWEET POTATO TOTS *with* parmesan aioli, espelette chile & lemon. 7

CARROT TOAST *with roasted* carrot, *smoked* tofu, pistachios, mint & lime. 9

KONA KANPACHI TARTARE *with* shoestring potatoes, citrus ponzu & basil. 15*

grilled VEGETABLE SOUP *with fresh* garbanzo beans, parmesan & sourdough croutons. 9

MAINS

slagel family farm's dry aged 8oz BURGER *with* thousand island, american cheese, lettuce, pickles & onions *on a hawaiian roll bun served with* chips. 16

the 'FIRE-BIRD' CHICKEN SANDWICH *with* lettuce, tomato, pickle, mayonnaise & fried-onion ranch *served with* chips. 14

a GARDEN SALAD *of fried* sunchokes, *point reyes* blue cheese, kohlrabi, pear, olive oil croutons & herb dressing. 13

{ *add soft boiled egg - 2 | add chicken - 5* }

STEAK & AVOCADO SALAD *with roasted* sugar snap peas, *toasted* sesame, *battered* cashew, cubanelle pepper dressing & basil. 18

{ *add grilled skirt steak - 10* }

RIGATONI *with* wood ear mushrooms, parmesan breadcrumbs & chives. 15

SPRING VEGETABLE STEW *with* manila clams, bacon lardon & english peas. 18

SWEETS

LEMON SEMIFREDDO *with* olive oil, sable breton, citrus & basil. 8

CHOCOLATE MALT SUNDAE *with toasted* meringue & caramel sauce. 8

EXECUTIVE CHEF | jimmy papadopoulos

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