

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* flageolet 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, goat cheese, 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, buttered cashew, cubanelle pepper dressing & basil. 18

{ add grilled skirt steak - 10 }

RIGATONI *with* maitake mushrooms, parmesan breadcrumbs & chives. 15

MONKFISH CIOPPINO *with* mussels, soft herbs & smoked brandade toast. 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.