

## 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
- KINMEDAI TARTARE *with* shoestring potatoes, citrus ponzu & basil. 15\*
- POTATO GREEN GARLIC SOUP *with* confit potatoes, fried leeks & green garlic breadcrumbs. 9

## MAINS

- 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, buttered cashew, cubanelle pepper dressing & basil. 18 { *add* grilled skirt steak - 10 }
- 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
- BUCATINI *with* braised lamb, english peas, mint, breadcrumbs, ricotta & parmesan. 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.*