

*starters*

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

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

KONA KAMPACHI *with* shoestring potatoes, citrus ponzu & basil. 15\*

*chilled* POTATO SOUP *with* charred scapes, pickled ramp & confit potato. 9

*main*

*a* GARDEN SALAD *of* cherry tomato, sheep's milk feta, summer beans, olive oil croutons & herb dressing. 13  
{ *add* grilled skirt steak - 10 | *add* soft boiled egg - 2 | *add* chicken - 6 }

STEAK & AVOCADO SALAD *with* summer squash, toasted sesame, buttered cashew, cubanelle pepper dressing & basil. 22

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

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

RIGATONI *with* wagyu bolognese, peas, maitake mushrooms, bread crumbs & ricotta. 15

WHITEWATER MUSSELS *with* charred tomato, sweet corn & cilantro. 16

*sweets*

MELON SORBET *with* ginger lime granita, *crispy* meringue & honey yogurt. 8

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

*3 course menu*

*first*

*chilled* POTATO SOUP

SWEET POTATO TOTS

CARROT TOAST

*second*

*the* 'FIRE-BIRD' CHICKEN SANDWICH

RIGATONI *with* WAGYU BOLOGNESE

WHITEWATER MUSSELS

*third*

MELON SORBET

CHOCOLATE MALT SUNDAE

24 *per person*

*\*non-inclusive of beverage / tax / gratuity*

LUNCH MENU | summer 2019

EXECUTIVE CHEF jimmy papadopoulos CHEF DE CUISINE devin kreller

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