

LUNCH



SMALL PLATES & SALADS

add to any salad

chicken 7 hanger steak 9 crab cake 14 salmon 9

GARDEN SALAD 8

artisan greens - chef's selection of seasonal fruit, nuts and cheese - chive vinaigrette

KALE SALAD 10

cape gooseberries - beets - apple - spiced nuts - buttermilk vinaigrette

STEAK SALAD 17

hanger steak - artisan greens - pickled chili peppers - candied nuts - feta - chive vinaigrette

SQUASH SOUP 7

kabocha squash - brown butter - crispy leeks

BRUSSELS SPROUTS 8

bacon - golden raisins - apple cider vinaigrette

SMOKED SALMON 12

granola crumble - whipped feta - preserved lemon

RICOTTA GNUDI 13

parmesan - brown butter

MUSSELS BOURRIDE 16

saffron aioli - tomato concasse - fennel - carrot - grilled bread

NEW POTATOES 10

herb poached & fried - fresh herbs - truffle aioli

LARGE PLATES

CRAB CAKE 16

romesco - bok choy - fried sage

STEAK FRITES 16

hanger steak - horseradish cream - garlic fries

SCOTTISH SALMON 15

farro - red cabbage - chipotle cream

SANDWICHES

choice of garlic fries, garden salad or soup

BUTTER BURGER 16

house ground brisket - american cheese - lettuce - tomato - onion - brioche

CHICKEN 12

herb marinade - greens - provolone - roasted garlic spread - rustic white

STEAK 14

house roast beef - pickled chili pepper - horseradish cream - provolone - ciabatta

REUBEN 13

house pastrami - sauerkraut - swiss - thousand island - marble rye

MUSHROOM 12

red wine braised portobella - whipped chèvre - pickled onion - kale - rustic white

CUBAN 13

mojo marinated pork - ham - swiss - sweet mustard - house slaw - ciabatta

Executive Chef - Aaron Allen
Sous Chef - Brett Sanders

not all ingredients are listed - please inform your server if you have any dietary restrictions or food allergies
a 20% gratuity is included for parties of 10 or more
consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness