

Winter Lunch Menu

SOUPS + SALADS

PORCINI BISQUE | 12

PUMPKIN · CORIANDER
· TOASTED ALMOND
· CHORIZO VINAIGRETTE

FARM LETTUCES | 12

CRANBERRY · ALMOND
· MANCHEGO
· HONEY DIJON VINAIGRETTE

SALT ROASTED CELERY ROOT | 14

MUSHROOMS · APPLE · GINGER
· HOUSE FERMENTED GARLIC OIL

WARM BURRATA | 15

CRISP SAUSAGE · SATSUMA
· GREMOLATA · PINE NUT

**ADD GRILLED CHICKEN | 6*

**ADD STEAK | 10*

**ADD TUNA | 14*

APPETIZERS

PETITE CHARCUTERIE | 19

CHEF'S DAILY SELECTION OF
CHARCUTERIE + CHEESE

JONAH CRAB | 16

SMOKED CUCUMBER
· CHICORY · YOGURT · PIRI PIRI

CAULIFLOWER HUMMUS | 13

GRILLED ANCHOVY · GREEN OLIVES
· RADISH · MARJORAM

SANDWICHES

ROASTED FISH SANDWICH | 16

TOMATO CAPONATA · GREENS
· AIOLI

SIGNATURE BURGER | 18

PROSCIUTTO · MANCHEGO
· TOMATO · PAPRIKA AIOLI · FOCACCIA

BISTRO STEAK SANDWICH | 22

CABBAGE FENNEL SLAW
· NIGELLA SEED AIOLI
· HOT PEPPER RELISH

**ALL SANDWICHES SERVED WITH
HAND CUT FRIES*

MAINS

ROASTED CHICKEN GNOCCHI

HALF 12 / FULL 22

CELERIAC VELOUTE · DELICATA SQUASH
· ONION · CRANBERRY · HERBS

GARGENELLI RAGU

HALF 14 / FULL 26

BRAISED BEEF · EPOISSES
· CIDER POACHED FENNEL · ALLIUMS

PORK PRESSE | 20

DAILY PREPARATION

SEARED SCALLOP CIOPPIONO | 24

· GEORGIA BANK SCALLOPS
· MUSSELS · ARTICHOKE
· CHICKPEA CRUMBLE · TOMATO NAGE

**Consuming raw or undercooked items can lead to foodborne illness
Please inform your server of any allergies prior to ordering.*