

# Lunch

## FIRST

CHEF'S SOUP OF THE DAY 12  
*please ask your server*

MERGUEZ LAMB MEATBALLS 14  
*golden raisin pesto, yogurt*

WARM BREAD 8  
*olives, cultured butter, evoo*

GRILLED OCTOPUS 18  
*romesco, delicata squash, agrodolce, chorizo crumble*

FRIED CALAMARI BAO BUNS 16  
*togarashi, kewpie mayo*

TUNA "BANH-MI" CRUDO 18  
*pickled vegetables, cucumber, herb dressing, sriracha aioli, crispy rice*

BRUSSELS SPROUT TACOS 15  
*thai chili, pepper jam, caramelized yogurt*

OYSTERS MP  
*accoutrements*

SMOKED CARROT HUMMUS 13  
*laffa bread, harissa, sesame*

AVOCADO FRIES 14  
*gochujang aioli, furikake*

NYC BURRATA 18  
*charred grapes, chive oil, aged balsamic*

## LOCALS' LUNCH 22

*please select one from each course*

### FIRST

SMOKED CARROT HUMMUS  
AVOCADO FRIES  
BRUSSELS SPROUT TACOS  
CHEF'S SOUP OF THE DAY

### SECOND

JACKIE'S GRILLED CHICKEN CLUB  
CHIA & CHICKPEA BURGER  
OWEN'S SHRIMP PAD THAI  
MR. WILSON'S CHOPPED SALAD

## SANDWICHES — SALADS

THE WILSON BURGER 21  
*sweet mustard, gruyère, horseradish aioli, bacon jam add avocado +3*

FRIED FISH SANDWICH 22  
*guajillo mayo, smashed avocado, savoy slaw*

JACKIE'S GRILLED CHICKEN CLUB 17  
*ranch aioli, pancetta, avocado, tomato*

CHIA & CHICKPEA BURGER 19  
*our take on the veggie burger with cashew cheese, pickled carrots, little gem lettuce*

GRILLED CHEESE 17  
*fried green tomato, gochujang aioli, clothbound cheddar, arugula*

TRABA'S CUBAN 18  
*pulled pork, gruyere, dijon, pickles*

SHAVED BRUSSELS SPROUT SALAD 14  
*cranberries, toasted almonds, ricotta salata, citrus dressing*

BROKEN WEDGE 15  
*little gems, bayley hazen blue, buttermilk, fried onions, bacon*

MR. WILSON'S CHOPPED SALAD 14  
*baby zucchini, golden raisins, quinoa, arugula, pumpkin seeds, ginger tahini*

RAINN'S BEET TARTAR 15  
*marinated feta, za'atar vinaigrette, pistachio + sage crumble*

### ADD-ONS

SALMON 12  
SHRIMP 12

HANGER STEAK 14  
CHICKEN 9

## MAIN

SEA SCALLOPS 32  
*creamy smoked gouda polenta, merguez, salmoriglio*

OWEN'S SHRIMP PAD THAI 23  
*bok choy, carrots, peanuts*

## SIDES

EVOO SMASHED POTATOES  
*romesco 9*

FRIES 7

SHAKSHUKA 18  
*two eggs, spiced tomato, laffa add merguez sausage +3*

DAILY FISH SPECIAL MP  
*please ask your server*

CREAMY SMOKED GOUDA POLENTA 10

CRISPY BRUSSELS SPROUTS  
*sweet chili glaze 9*



FOR THOSE OF US WITH ALLERGIES...



# Lunch

## FOR THOSE OF US WITH DIETARY RESTRICTIONS

We'll keep it super simple: below you'll see some icons with food allergens. If the icon is next to the dish, the allergen is present.

**GL** gluten **GA** garlic **N** nut **D** dairy **SHF** shellfish **P** pork **S** soy

## FIRST

CHEF'S SOUP OF THE DAY 12  
*please ask your server*

MERGUEZ LAMB MEATBALLS 14 **GL** **GA** **D**  
*golden raisin pesto, yogurt*

WARM BREAD 8 **GL** **GA** **D**  
*olives, cultured butter, evoo*

NYC BURRATA 18 **GL** **D**  
*charred grapes, chive oil, aged balsamic*

FRIED CALAMARI BAO BUNS 16 **GL** **D** **SHF**  
*togarashi, kewpie mayo*

GRILLED OCTOPUS 18 **N** **SHF** **P**  
*romesco, delicata squash, agrodolce, chorizo crumble*

TUNA "BANH-MI" CRUDO 18 **GL** **SHF**  
*pickled vegetables, cucumber, herb dressing, sriracha aioli, crispy rice*

BRUSSELS SPROUT TACOS 15 **GL** **GA** **D** **SHF** **S**  
*thai chili, pepper jam, caramelized yogurt*

OYSTERS MP **GA** **SHF**  
*accoutrements*

SMOKED CARROT HUMMUS 13 **GL** **GA**  
*laffa bread, harissa, sesame*

AVOCADO FRIES 14 **GL** **GA** **S**  
*gochujang aioli, furikake*

## SANDWICHES

THE WILSON BURGER 21 **GL** **GA** **D** **P**  
*sweet mustard, gruyère, horseradish aioli, bacon jam add avocado +3*

FRIED FISH SANDWICH 22 **GL** **GA** **D**  
*guajillo mayo, smashed avocado, savoy slaw*

JACKIE'S GRILLED CHICKEN CLUB 17 **GL** **GA** **D** **P** **S**  
*ranch aioli, pancetta, avocado, tomato*

CHIA & CHICKPEA BURGER 19 **GL** **GA** **N** **D**  
*our take on the veggie burger with cashew cheese, pickled carrots, little gem lettuce*

GRILLED CHEESE 17 **GL** **GA** **D**  
*fried green tomato, gochujang aioli, clothbound cheddar, arugula*

TRABA'S CUBAN 18 **GL** **D** **P**  
*pulled pork, gruyere, dijon, pickles*

## MAIN

SEA SCALLOPS 32 **GA** **D** **SHF**  
*creamy smoked gouda polenta, merguez, salmoriglio*

SHAKSHUKA 18 **GL** **GA** **D**  
*two eggs, spiced tomato, laffa add merguez sausage +3*

OWEN'S SHRIMP PAD THAI 23 **GL** **GA** **SHF** **N** **S**  
*bok choy, carrots, peanuts*

DAILY FISH SPECIAL MP  
*please ask your server*

## SALADS

SHAVED BRUSSELS SPROUT SALAD 14 **GA** **D** **N**  
*cranberries, toasted almonds, ricotta salata, citrus dressing*

BROKEN WEDGE 15 **GL** **GA** **D** **P**  
*little gems, bayley hazen blue, buttermilk, fried onions, bacon*

MR. WILSON'S CHOPPED SALAD 14 **GL** **GA** **S**  
*baby zucchini, golden raisins, quinoa, arugula, pumpkin seeds, ginger tahini*

RAINN'S BEET TARTAR 15 **GA** **N** **D**  
*marinated feta, za'atar vinaigrette, pistachio + sage crumble*

## SIDES

EVOO SMASHED POTATOES **GA** **N**  
*romesco 9*

FRIES 7 **GL**

CREAMY SMOKED GOUDA POLENTA 10 **D**

CRISPY BRUSSELS SPROUTS **GL** **GA**  
*sweet chili glaze 9*