



LUNCH MENU

STARTERS & SALADS

FRIED ARTICHOKE HEARTS (v)
lemon-garlic aioli | 10

FRIED PARMESAN RISOTTO (v)
herb aioli | 8

GRILLED CALAMARI (gf)
potato, olives, arugula, lemon
vinaigrette | 14

BURRATA, ARUGULA & SALSA VERDE (v, gfo)
grilled bread | 14

GREEK SALAD & BELUGA LENTILS (gfo, v)
tomato, red onion, feta, cucumber, olives, pita,
tzatziki | 14

KALE, QUINOA & BRUSSELS SPROUT
SALAD (vv, gf)
apple, almonds, pomegranate, citrus
vinaigrette
half portion 9 | whole portion 14

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs
may increase
your risk of foodborne illness *Not all ingredients are listed on the menu.
Please inform your server of food allergies

SANDWICHES

GAZPACHO & GRILLED CHEESE (v)
focaccia, cheddar, mixed greens | 16

B.L.T. on TOASTED SOURDOUGH
avocado, mayonnaise | 16
(choice of French fries or mixed greens)

FRIED CHICKEN SANDWICH
mayo, onion, tomato, romaine | 16
(choice of French fries or mixed greens)

DRY AGED CHEESEBURGER (gfo)
cheddar, lettuce, tomato, onion, brioche bun
add sunny side egg 2 | add bacon 4
(choice of French fries or mixed greens) | 20

ENTREES

PERUVIAN CHICKEN THIGHS (gf)
avocado jalapeno- cilantro sauce, black beans | 24

NORWEGIAN SALMON (gf)
panzanella salad, olive puree, chimichurri | 24

SESAME SEARED TUNA (gf)
brown rice, edamame, avocado, chili soy
sauce | 28

GRILLED SHRIMP TACOS
soft flour tortilla, sriracha sour cream,
cabbage, jalapeno, corn, avocado | 18

v= vegetarian
vo= vegetarian option
vv= vegan
gf= gluten free
gfo= gluten free option