

\*\*DUE TO FREQUENCY AT WHICH WE CHANGE OUR MENU, ONLINE MENU MAY NOT ACCURATELY REPRESENT THE MENU ON A GIVING DAY

## LUNCH

### **TAPIOCA CRACKERS**

FENNEL SALT

6

### **GREEN SALAD**

PETITE LEAF LETTUCES, RADISH, GARLIC-RED WINE VINAIGRETTE

6

### **ARUGULA**

MINT, TARRAGON, CHIVE, PARSLEY, LEMON, PECORINO CHEESE

7

### **ARANCINI**

TOMATO, OREGANO

7

### **RED CABBAGE**

HAZELNUT, NIGELLA, RED ONION, RICOTTA SALATA

8

### **BEETS**

FETA, PISTACHIO, MINT, RED CHILI VINAIGRETTE

8

### **STEEL CUT OATS**

POACHED EGG, KABOCHA SQUASH, AVOCADO OIL

12

### **SPAGHETTI**

YUZU, PARSLEY, OREGANO

13

### **RICOTTA GNUDI**

PARMESAN, PARSLEY, MEYER LEMON

16

### **CHICKEN**

PARSNIP, VANILLA, CASTELVETRANO OLIVE

16

### **PORK TENDERLOIN**

QUINOA 'TABOULI', TURNIPS, APPLE, CELERY LEAF

16\*

### **BRAISED SHORT RIBS**

SEMOLINA PASTA, RADISH, PARSLEY, SEA BEANS

18

### **PAN ROASTED HIRAMASA**

RYE SPAETZLE, ARUGULA, LEMON, WHITE WINE~GRAIN MUSTARD SAUCE

18

### **LAMB TENDERLOIN**

WILD RICE, SAUCE NAVARIN, MOROCCAN SPICES, ROOT VEGETABLES

24\*

### **NEW YORK STRIP**

SPINACH, SWEET POTATO, WALNUT VEAL JUS

25\*

**WE ENCOURAGE BOTH A COURSED DINING EXPERIENCE AS WELL AS SHARING OF DISHES.  
YOUR SERVER WILL BE HAPPY TO HELP SET THE PACE OF THE AFTERNOON.  
PLEASE NO SUBSTITUTIONS OR ALTERATIONS.**

\*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, EGGS OR UNPASTEURIZED MILK MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.