



LUNCH

Snacks

Smoked Nuts \$5 • Olives \$6 • Smoked Salmon Toast \$9 • Assorted Cheese Plate \$18

Smalls

Daily Soup cup \$8 / bowl \$12
Shaved Brussels Sprout Salad: red onion, Pecorino Toscano, grain mustard vinaigrette \$13
Grilled Octopus: poached fingerlings, Spanish chorizo, preserved lemon \$14
Frisée Salad: shiitake mushrooms, bacon, Yukon Gold potato, crispy poached egg \$13
Tarte Flambé: house cured bacon, caramelized onions, crème fraiche, organic frisée \$15

Housemade Pastas

Swiss Chard Raviolini: mixed mushrooms, pine nuts, sage brown butter \$16
Squid Ink Tagliatelle: spicy sausage, broccoli rabe, seared scallops, saffron beurre \$20
Ricotta Cavatelli: parmesan foam San Daniele prosciutto, spring garlic, Brussels sprout leaves \$18

Sandwiches

Hamburger: choice of Vermont cheddar, blue, pepper jack, gruyere, bacon, mushrooms \$17
Lamb Sandwich: thinly sliced medium rare leg of lamb, homemade lavash, Israeli cous cous salad \$18
Giannone Farms Grilled Chicken Sandwich: bacon, avocado, Vermont cheddar \$16
Crispy Fish Tacos: pickled red cabbage, cilantro, corn tortillas, wedge of lime, shaved fennel salad \$17

Cobb Salad: grilled chicken, crispy egg, bacon lardons, avocado, Maytag blue cheese	\$17
Niçoise Salad: olive oil poached tuna, bibb lettuce, egg, haricot verts, confit potatoes, olives	\$18
Grilled Whole Branzino: lemon & herb stuffed, bone-in, char grilled	MP
Roast Half Chicken: haricots verts, roasted fingerling potatoes, chicken jus	\$27

Sides \$7

truffle whipped potatoes | French fries | spicy broccoli rabe
pancetta roasted Brussels sprouts | roasted vegetables