



LUNCH

Snacks

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

Smalls

Daily Soup	cup \$8 / bowl \$12
Hearts of Romaine: white anchovies, garlic croutons, shaved Parmesan, Caesar dressing	\$13
Anjou Pear Salad: pine nuts, baby arugula, beet hummus crostini	\$14
Tarte Flambé: house cured bacon, caramelized onions, crème fraiche, organic frisée	\$15
Octopus Carpaccio: confit tomatoes, pickled watermelon radish, garlic herb vinaigrette	\$14
Frisée Salad: shiitake mushrooms, bacon lardons, Yukon Gold potato, crispy poached egg	\$13

Housemade Pastas

Swiss Chard Raviolini: mixed mushrooms, pine nuts, sage brown butter	\$17
Pappardelle: peekytoe crab, coconut milk, snap peas, Thai curry, red long chilies	\$22
Ricotta Cavatelli: Italian sausage, broccoli rabe, chili flakes, olive oil	\$19

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, sautéed greens	MP
Roast Half Chicken: sautéed leeks, baby carrots, parsley potatoes, chicken jus	\$27

Sides \$8

truffle whipped potatoes | sautéed snap peas | French fries
grilled asparagus | spicy broccoli rabe

Seasonal Mushrooms \$11