



LUNCH

Snacks

Smoked Nuts \$5 • Olives \$6 • Smoked Salmon Toast \$9
 Charcuterie Plate \$18 • Assorted Cheese Plate \$18 • Cheese & Charcuterie Plate \$30

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
 Squid Ink Tagliatelle: seared sea scallops, spicy sausage, broccoli rabe, saffron beurre \$21
 Pappardelle: wild boar ragout, carrots, parsley, Pecorino Toscano \$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 Chicken a La Plancha: garlic whipped potatoes, roasted fall vegetables	\$27

Sides \$8

garlic whipped potatoes | haricot verts | French fries
 pancetta Brussels sprouts | spicy broccoli rabe