

lunch



market table

first

Seasonal Fruit & Veggies trio of simple market salads 12

Avocado Toast cucumbers, pistachios, lime, pimienta aleppo 13 | +fried egg +3

Roasted & Grilled Beets za'atar-lime yogurt, mint, pickled onions, toasted pistachio 17

Butternut Squash Risotto toasted pumpkin seed salsa verde 15

Little Gem à la Caesar boquerones, toasted parmesan croutons 15 | +grilled chicken +8 | +grilled gulf shrimp +10

Honeycrisp Apple & Squash Salad green goddess, aged cheddar, radicchio 16

Warm Shaved Brussels & Oyster Mushroom Salad* fried organic egg, aleppo pepper, pancetta crumbs 17

Crispy Clam Strip Salad pea shoots, castelfranco, creamy coriander dressing 17

second

Truffled Mushroom, Spinach & Fontina Omelette tossed greens, fries 17

Za'atar Cauliflower toasted almonds, root vegetable purée, arugula, watermelon radish 24

Ricotta Gnocchi delicata squash, kale, maple, sage-pumpkin seed brown butter 19

Sautéed Skate Wing marble potatoes, gulf shrimp, wilted spinach, smoked tomato broth 25

Chicken Chilaquiles fried egg, chile guajillo, cotija cheese 18

Grilled Arctic Char* pommes fondant, braised greens, passionfruit vinaigrette, black olive oil 27

Tacos del Dia* chef's daily taco selection 17

Farmhouse Cheddar Cheeseburger* sliced pickles, caramelized onions, fries 19

for the table

Sunchoke Gratin gruyère, celery root, blood orange, thyme 12

Roasted Rainbow Carrots spiced yogurt, pistachios 11

Super Green Kale cream, nutmeg, fontina 12

Old Bay Spiced Fries cocktail sauce 8

Crispy Mushroom Polenta tomato provençal 11

Brussels Sprouts & Butternut Squash pickled pears, sage 13

Jim Armstrong
Chef de Cuisine

* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.