

Lunch



first

Spicy Grilled Shrimp Taco corn tortilla, cabbage slaw, pickled fresno chilies, mango salsa, chipotle aioli 11/22

Tacos Mañanero black beans, guacamole, scrambled organic eggs, cheddar, salsa ranchera 8/16

Roasted & Marinated Beets horseradish crema, soft herbs, toasted hazelnuts, goats' cheese 16

Crispy Calamari Salad spicy toasted coriander ranch, dressed chickories, pickled red onion 17

Baby Gem Lettuce & Asparagus pickled rhubarb, green goddess, pumpernickel croutons 16

Avocado Toast cucumber, lime, pistachios, sea salt, aleppo pepper 13 add fried egg +3

Arugula & Strawberry Salad brooklyn burrata, pistachio, balsamic vinaigrette 16

Asparagus Soup grilled gulf shrimp, roasted garlic chantilly, crispy shallots 15

second

Spring Pea Risotto fava beans, radish, watercress, crispy sunchokes 19

Asparagus & Shiitake Mushroom Omelette fontina, grilled baguette, salad 17

Herbed Ancient Grain Bowl spring vegetables, green yogurt, toasted quinoa 22

Ricotta Cavatelli fava beans, spring onions, bacon, tomato-basil broth, pecorino 23

Grilled Faroe Island Salmon* pea shoots, roasted peppers, shaved fennel, salsa verde 26

Crispy Codfish Sandwich griddled bun, spicy savoy cabbage slaw, old bay tartar sauce, fries 22

Farmhouse Cheddar Cheeseburger* caramelized onions, white cheddar, pickles, fries, brioche bun 21

Garlic & Herb Grilled Chicken Caesar baby gem lettuce, grana padano, burst tomatoes, croutons 18
sub shrimp +6 sub salmon +9

for the table

Sautéed Snow Peas & Spring Onions ginger, garlic, soy, sesame 12

Spiced & Roasted Carrots za'atar labneh, fried chickpeas 11

Crispy Spinach Polenta oven roasted tomato provençal 12

Grilled Asparagus romesco, toasted almond 13

Old Bay Fries cocktail sauce 10

market lunch 19

one protein + three vegetables

choose one

Herb Omelette

Spiced Gulf Shrimp

La Frieda Cheeseburger

Faroe Island Salmon a la Plancha

Herb & Garlic Grilled Chicken Cutlet

choose three

Sautéed Green Beans garlic

Burst Cherry Tomatoes basil

Shiitake Mushroom Caps

Herbed Ancient Grains

Roasted Sunchokes

Grilled Asparagus

Glazed Carrots

drink specials

classic margaritas 2 for 12
tequila blanco, triple sec, demerara, lime

miller high life ponies 2 for 5
Milwaukee, Wisconsin (7 oz.)

más cervezas 5 ea.
Pacifico, Mexico - or - Victoria, Mexico

wines by the glass 2 for 14

sparkling

Prosecco, Ca' Furlan 'Cuvee Beatrice', NV, Veneto, Italy

rosé

Rhône Blend Rosé, Mas de Daumas Gassac 'Guilhem', 2019, Southern Rhône, France

white

Chenin Blanc, L.A. Cetto, 2018, Baja California, Mexico

red

Nero d'Avola, Di Giovanna 'V.18 Vasca Diciotto', 2018, Sicily, Italy

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

A 5% COVID-19 recovery charge will be applied to all menu items.
Please note this is a surcharge and not a gratuity for employees.


cocktails 16 ea.

- Lavender Fields vodka, lavender, lemon
Spring Spritz cocchi rosa, pamplemousse, prosecco, grapefruit
Eagle Eye bird's eye chili-infused bourbon, lime, ginger, smoked serrano salt
Marketini gin, dolin blanc, fresno pepper brine, radish
Furiosa mezcal, orgeat, agave, lime, tajin


wines by the glass

 organic  biodynamic

sparkling

- Prosecco Ca' Furlan 'Cuvee Beatrice', NV, Veneto, Italy 12/48
Lambrusco Bertolani 'Rosso All'Antica', NV, Reggio Emilia, Italy *375ml 12/24
Brut Nature Rosé Le Vigne di Alice, NV, Veneto, Italy  16/64

rosé

- Côtes du Rhône Rosé Domaine La Manarine, 2020, Southern Rhône, France  14/56
Côtes de Provence Rosé Château de Pampelonne, 2020, Provence, France 16/64
Gamay Rosé Edmunds St. John 'Bone Jolly', 2020, El Dorado County, California 17/68





orange

- Trebbiano Ampeleia, 2019, Costa Toscana, Italy  18/72

white

- Vermentino Terenzoula 'Vigne Basse', 2019, Colli Di Luni, Italy  13/52
Chenin Blanc L'Ecole No.41 'Old Vines', 2019, Columbia Valley, Washington  15/60
Sauvignon Blanc Domaine du Salvard, Cheverny, 2019, Loire Valley, France  15/60
Chardonnay Camp, 2019, Sonoma County, California  16/64
Riesling Edmunds St. John 'Bone-Dry', 2018, Sierra Foothills, California 16/64

red

- Barbera d'Alba Punset, 2019, Piedmont, Italy  14/56
Côtes du Rhône Domaine Vallot 'Le Coriançon', 2019, Southern Rhône, France  15/60
Moulin-à-Vent Yohan Lardy 'Les Michelons', 2019, Beaujolais, France  18/72
Pinot Noir Evesham Wood, 2018, Eola-Amity Hills, Oregon  19/76
Cabernet Sauvignon Hardin, 2018, Napa Valley, California 20/80

beer

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| Doc's Draft Hard Apple Cider, New York | 8 | Sam Smith Nut Brown Ale, England | 9 |
| Bell's 'Two Hearted' IPA, Michigan | 8 | Narragansett Lager, Rhode Island | 7 |
| Clausthaler Non-Alcoholic, Germany | 7 | Six Point Sweet Action, New York | 8 |
| Ommegang Pale Sour Ale, New York | 10 | Victory Prima Pilsner, Pennsylvania | 8 |
| Rothaus Pils Tannenzäpfle, Germany | 9 | Allagash White, Maine | 9 |

