

# lunch



## first

- Baby Gem Lettuce green apple, pickled pears, radishes, blue cheese dressing, candied walnut 16
- 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
- Crispy Calamari Salad creamy coriander dressing, chickories, pickled red onions, peppers 17
- Roasted & Raw Beet Salad za'atar yogurt, fried chickpeas, urfa spiced honey, soft herb 16
- Avocado Toast cucumber, lime, pistachios, sea salt, aleppo pepper 13 add fried egg +3
- Parsnip & Leek Soup pomegranate, crispy shallots, herb oil 14
- Butternut Carpaccio burrata, pumpkin seed granola, pickled currants, spiced maple 18

market lunch 19  
one protein + three vegetables

choose one

- Herb Omelette
- Spiced Gulf Shrimp
- Faroe Island Salmon a la Plancha
- Herb & Garlic Grilled Chicken Cutlet

choose three

- Roasted Squash
- Brussels Sprouts
- Shiitake Mushroom Caps
- Roasted Sunchokes
- Grilled Baby Carrots
- Herbed Quinoa

## second

- Wild Mushroom Risotto roasted maitakes, parsley pistou 19
- Mushroom & Spinach Omelette feta, mixed green salad 17
- Ricotta Cavatelli roasted shrimp, black kale, sautéed squashes, pistachio pesto 25
- Grilled Faroe Island Salmon\* red kuri romesco, delicata squash, celery root, apple 26
- Crispy Codfish Sandwich griddled bun, spicy savoy cabbage slaw, old bay tartar sauce, fries 22
- Cauliflower & Eggplant cremini mushroom purée, quinoa salad, sesame bok choy, sunchoke chips 26
- Farmhouse Cheddar Cheeseburger\* caramelized onions, white cheddar, pickles, fries, brioche bun 21
- Garlic & Herb Grilled Chicken Caesar baby gem lettuce, grana padano, roasted red peppers, croutons 18  
sub shrimp +6 sub salmon +9

## drink specials

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

modelito 2 for 5  
mexican lager (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

white

Vinho Verde, João Portugal Ramos, 2019, Minho, Portugal

rosé

Garnacha Rosado, Bodegas Olivares 'Finca Hoya de Santa Ana', 2020, Jumilla, Spain

red

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

## for the table

- Crispy Polenta tomato provençal 12
- Sautéed Kale lemon oil, aleppo, garlic chips 11
- Brussels Sprouts crispy pancetta, pickled mustard seeds, sage 13
- Grilled Baby Carrots honey whipped ricotta, pistachio dukkah 14
- Old Bay Fries cocktail sauce 10

\*Consuming raw or undercooked meats, poultry, seafood,

## cocktails 16 ea.

- Harvest Moon gin, campari, rosemary, carrot, orange  
Orchard Spritz cocchi americano, prosecco, apple, bergamot  
Melrose Vieux rye, sweet vermouth, calvados, spiced plum bitters  
Doctor's Orders scotch, cardamaro, ginger, lemon, egg white  
Smashing Pumpkins spiced rum, pumpkin, spiced caramel, pecan bitters  
Hot Apple Cider add bourbon or spiced rum  
Smoke On The Water hibiscus-jalapeño infused mezcal, basil liqueur, pineapple, lime  
Marketini gin, dolin blanc, heirloom pepper brine, radish

## wines by the glass

 organic  biodynamic

### sparkling

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




### rosé

- Côtes de Provence Rosé Château de Pampelonne, 2020, Provence, France 16/64  
Nebbiolo Rosato Oddero 'PRIDE United Vines', 2020, Piedmont, Italy 15/60

### orange

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

### white

- Fiano La Capranera, 2019, Campania, Italy  13/52  
Sancerre Sylvain Bailly 'Chêne Marchand', 2020, Loire Valley, France 18/72  
Riesling Edmunds St. John 'Bone-Dry', 2018, Sierra Foothills, California 16/64  
Chenin Blanc L'Ecole No.41 'Old Vines', 2020, Columbia Valley, Washington  15/60  
Chardonnay Arnot-Roberts 'Watson Ranch', 2019, Napa Valley, California  20/80

### red

- Criolla Rocamadre, 2020, Uco Valley, Argentina ~ served chilled  14/56  
Pinot Noir Haden Fig, 2019, Willamette Valley, Oregon  18/72  
Barbera d'Alba Punset, 2019, Piedmont, Italy  15/60  
Rioja Crianza Biga de Luberri, 2016, Rioja, Spain 16/64  
Little Owl Rosso Di Giovanna, 2019, Sambuca di Sicilia, Sicily 15/60  
Bordeaux Blend ~ Médoc Château Sipian, 2019, Bordeaux, France 18/72

## beer

- |  |    |                                     |   |
|--|----|-------------------------------------|---|
| 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 |

