

# LUNCH

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## LATE FALL

### GREENS

- THREE SISTER SALAD/Roasted Corn/Spun Squash/Coco Beans /Mixed Greens/Fine Herbs/Truffle Vinaigrette/15  
SPINACH SALAD/Hard Boiled Egg/Pickled Red Onion/Nueske Bacon/Ricotta Salata/Warm Siracha-Lime Vinaigrette/14  
CT KALE SALAD/Marinated, Crispy and Fresh Kale/Citrus/Herb Croutons/Parmesan Crisp/Pear-Garlic Dressing/13  
SHAVED FARM VEGETABLES/Beets/Carrots/Radish/Fennel/Candied Pistachio/Basil/Spiced Cider Dressing/14

Add: Diver Scallops 10 Hanger Steak 14 Chicken Breast 7 Gulf Shrimp 10

### STARTERS

- CREAMY CAULIFLOWER SOUP/Shaved Colored Cauliflower/Chervil/10  
PAN SEARED GEORGE'S BANK SCALLOPS/Mushroom Risotto/Spinach/Goat Cheese/Crispy Beets/18  
ROASTED ROOT VEGETABLES/Baby Turnips/Caramelized Carrots/Red Miso/Crushed Peanuts/Scallions/Botarga/15  
SEARED PERISIAN DUMPLINGS/Parmesan Cream/Rendered Pancetta/Chicken Jus/Preserved Lemon/Herbs/15  
PUFFY DUCK CONFIT TACO/Celery Root Slaw/Green Apple/Watercress/Hazelnut Cream/Crackling/17  
CRISPY MANCHEGO CHEESE/Sherry Caramel/Roasted Apple/Pickled Radish/Currants/13

### SANDWICHES

*{All Served with Potato Fries, Green Salad or Sweet Potato Fries (+\$2) All Sandwiches Available on Whole Wheat Wrap}*

- MEATLOAF CLUB/Roasted Garlic/Rosemary Cheese Spread/Bacon/Raw Onion/Tomato-Olive Jam/17  
CORNED BEEF RUEBEN/Creamy Sauerkraut/Slow Roasted Corned Beef/Russian Dressing/Swiss/Jewish Rye Bread/16  
EGGPLANT PARMESAN/Grilled Eggplant/Marinara Sauce/Fresh Mozzarella/Crispy Shallots/Spinach/Basil/15  
TURKEY PRESS/Nueske Bacon/Pickled Onion/Cranberry-Chipotle Aioli/Cheddar/Sourdough Bread/16  
CUBANO/Tuscan Style Sweet Ham/Slow Roasted Pork Butt/Garlic Pickles/Dijonaise/Melted Swiss/17

### MAINS

- SWORDFISH/Braised Shitake/Sweet Potato Chip/Wilted Mustard Greens/Kombu Olive Tapenade/33  
GARAM MASALA ROASTED BUTTERNUT SQUASH/Celery Root-Truffle Puree/Smoked Pumpkin Seeds/Pickled Grapes/Frisee/28  
TOASTED "CREAMY" FARRO/Roasted Carrots/Charred Fennel/Braised Cabbage/Herb Silken Tofu/Green Onions/28  
HANGER STEAK/Blue Cheese Fondue/Potato Puree/Blistered Brussel Sprouts/Shallot Strings/34

### DRY AGED & GRASS FED BEEF BURGERS

*{Served with House Made Pickle/House Made Ketchup & Choice of Potato Fries, Green Salad or Sweet Potato Fries (+\$2)}*

- KOBE BEEF BURGER/Red Onion Jam/Lettuce/Tomato/Brioche Roll/22  
THE 50-50 BURGER/50% Dry-Aged Grass Fed Beef & 50% Nueske Bacon Patty/Brioche Roll/17  
Get it "Stacked" With a Fried Egg, Sriracha Aioli & Cheddar Cheese/3

### "FOR THE TABLE"

- CRISPY BROCCOLI/Taggiasca Olive Crumb/Spicy Paprika Tzatziki/8  
HOMEMADE WHIPPED RICOTTA/Local Honey/Sesame Seeds/Sea Salt/Grilled Bread/9  
SMOKED BLUEFISH PATE/Crispy Capers/Marinated Red Onion/Cherry/Garlic Bread/9  
MUSHROOM MOUSSE/Pickled Carrots/Shitake/Radish/Mustard Seed/Toast/9  
TANDORI CRISPY CHICKPEAS/Smoked Tomato Jam/Cucumber Ribbons/8

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\*EXECUTIVE CHEF ZACHARIAH CAMPION\*

EXECUTIVE SOUS CHEF STEVEN TISDALE