



# Let's Lunch

11am to 3pm Monday-Friday

## Salads

**Korean Picnic Salad** Cabbage, Pineapple, Avocado, Cashew, Sesame Seeds, Cilantro, Thai Basil, Mint, Fresno Chilies & Gochujang Lime Vinaigrette 12.50

**Caesar** Romaine, White Anchovy, Croutons, Pecorino & Caesar Dressing 12.50

**Shrimp Louie Louie** Butter Lettuce, Tomatoes, Peppadew Peppers, Capers, Scallions, Green Beans, Cucumber & Louie Dressing 14.75

**Roasted Baby Beet** Arugula, Marcona Almonds, Feta, Farro, Apple & Sherry Vinaigrette 12.50

**Duck Confit & Blackberry** Black Pepper Whipped Goat Cheese, Frisee, Candied Pecans, Tarragon & White Balsamic Honey Vinaigrette 13.50

**King Cobb** Endive, Butter Lettuce, Bacon, Bleu Cheese, Avocado, Egg, Chicken, Cherry Tomatoes & Red Wine Vinaigrette 13.50

Add Protein to Any Salad Chicken 5.00 Shrimp 6.00 Salmon 8.00 Steak 6.00

## Plates

**Garlic Roasted Spaghetti Squash** Kale, Crushed Tomato Sauce, Pecorino & Pine Nuts 13.50

**Seared Salmon** Roasted Delicata Squash, Sweet Potatoes, Spinach, Lemon & Chimichurri 17.00

**Steak Frites** Chimichurri, French Fries & Mixed Greens 16.75

**Sustainable Albacore Tuna** Roasted Marble Potatoes, Haricot Verts, Ramen Egg & Kalamata Calabrian Chili Tarragon Vinaigrette 17.25

## Sandwiches

**Roasted Squash Soup** 5.00 **W/Cheese Toast** 9.50

**The Farmer Turkey Sandwich** On Artisan Farmer Bread With Lettuce, Alfalfa Sprouts, Avocado, Bacon, Tomato & Aleppo Pepper Aioli 14.75

**Open Faced Lobster Roll** With Heirloom Tomatoes, Bacon, Butter Lettuce, Tarragon, & Whole Grain Mustard Aioli 22.00

**Fried Chicken Sandwich** On a Brioche Bun With Kimchi Slaw, Pickled Ginger Aioli & Cilantro 12.50

**Grass Fed Burger** On a Brioche Bun With Aged White Cheddar, Balsamic Onions, Butter Lettuce, Heirloom Tomatoes & Aleppo Pepper Aioli 14.50 Add Bacon, Avocado or Fried Egg 1.50

**Crab Cake Club** On a Brioche Bun With Bacon, Avocado, Crispy Onion, Arugula & Aioli 14.75

**Avocado Toast** On Sourdough with Tomato, Basil, Sunflower Sprouts, Feta & White Balsamic Serrano Vinaigrette 8.50

**Smoked Salmon Toast** Whipped Goat Cheese, Red Onion, Cherry Tomatoes, Herbs, Crispy Shallots & Thai Vinaigrette 12.50

## Sides

**House Fries** 4.00 **Fresh Fruit** 4.00 **Roasted Beets** Tarragon Whipped Feta & Marcona Almonds 6.00

**Roasted Brussels Sprouts** Lemon Chili Vinaigrette, Dried Cranberries, & Crispy Farro 6.00

**Heirloom Tomato & Burrata** Torn Basil 7.00

*Hi Sweetie* **Mexican Chocolate Pot De Creme** Chocolate Crumble 6.00

**Olive Oil Cake** Hazelnuts, Whipped Yogurt, Citrus Marmalade 6.00

Please let your server know if you have any food allergies. Consumption of raw or undercooked food of animal origin may increase your risk of food borne illness.