

# LUNCH 11 TO 2:30



## Starters + Share Plates

- biscuit board** shaved ham, winter squash, apricot & fig mostarda, dijon sauce | 19  
**fried chicken bites** honey mustard bbq, kimchi ranch | 21  
**prosciutto & parmesan board** colorado honeycomb, marcona almonds, grilled sourdough | 34  
**meat & cheese board** three cheeses, three cured meats, accoutrements for two | 32 for four | 64  
**caviar board** egg, chives, crème fraîche, shallot, blini 30 grams | 120 120 grams | 450

## Soups + Salads

- soup of the day** changes daily cup | 9 bowl | 12 add bread | 3  
**thai coconut soup** chicken, mushrooms, coconut milk cup | 9 bowl | 12 add bread | 3  
**curried kale salad** dinosaur kale, cabbage, carrots, apples, dried cranberries, toasted cashews, crispy garbanzos, curry tahini dressing | 21  
**spinach salad** radicchio, fennel & fennel fronds, roasted beets, brûléed grapefruit, mint, basil, toasted walnuts, smokin' goat cheese, black garlic walnut vinaigrette | 21  
**vietnamese chicken noodle salad** glass noodles, chicken, herb trio, cucumber, pickled veggies, crispy shallots, leaf lettuce, chiffonade egg, peanuts, nước chấm dressing | 24  
**add a protein to any salad**  
crispy fried egg | 4 tofu | 8 chicken or pork belly | 10 smoked salmon or tuna | 14 duck | 14

## Chicken, Steak, Sandwiches + Tacos

- rotisserie chicken board** roasted potatoes\*, lightly dressed seasonal greens half | 35 whole | 70  
**steak board** butcher's cut with seasonal butter, roasted potatoes\*, lightly dressed seasonal greens | 60  
\*substitute roasted sweet potato tidbits for potatoes half | 6 whole | 10  
**banh mi sandwich** crispy pork shoulder, pâté, pickled veggies, kimchi, cilantro, jalapeños, viet-chili aioli | 25  
**pastrami sandwich** sauerkraut, fresno relish, melted gruyère, house ukrainian dressing | 24  
**italian grinder** mortadella with pistachios, sopressata, rosemary ham, provolone, shredded lettuce, sliced dill pickle, giardiniera, dijon aioli | 24  
**eggplant parmesan** marinara, pesto, provolone | 24  
**fried chicken sandwich** kale slaw, housemade pickles, kimchi ranch | 24  
**tacos** steak, mahi mahi, or taco of the day on white corn tortillas with condiments | 20  
**quesabirria tacos** corn tortillas, queso chihuahua, cilantro, onion, brisket, consommé, guacamole | 24  
**side of** roasted potatoes | 11 roasted sweet potatoes | 14

## Kids' Meals | 14

- sun noodle ramen** | **quesadilla** | **chicken & waffles**  
served with crudité and a marshmallow treat

## Desserts

- dark chocolate **pudding** with whipped cream | 16  
black sesame **mochi cake**, sesame caramel glaze, vanilla bean ice cream | 16  
**pumpkin cheesecake** brûlée | 16  
earl gray chocolate **pound cake**, brûléed grapefruit, tea-infused mascarpone cream | 16

**Not all ingredients are listed on the menu**  
Please let us know of any allergies, aversions or dietary restrictions you might have so that we can tailor the menu to your preferences.

**And now a few words from the legal team:**  
Consuming raw or undercooked meats, poultry, shellfish or eggs may increase your risk of foodborne illness, especially if you have a medical condition.