

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 | 24
spinach salad radicchio, fennel & fennel fronds, roasted beets, brûléed grapefruit, mint, basil, toasted walnuts, smokin' goat cheese, black garlic walnut vinaigrette | 23
vietnamese chicken noodle salad glass noodles, chicken, herb trio, cucumber, pickled veggies, crispy shallots, leaf lettuce, chiffonade egg, peanuts, nước chấm dressing | 26
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
*substitute roasted sweet potato tidbits for potatoes half | 6 whole | 10
steak board butcher's cut with seasonal butter, roasted potatoes*, lightly dressed seasonal greens | 65
*substitute roasted sweet potato tidbits for potatoes | 6
banh mi sandwich crispy pork shoulder, paté, pickled veggies, kimchi, cilantro, jalapeños, viet-chili aioli | 26
pastrami sandwich sauerkraut, candied jalapeño, melted gruyère, house ukrainian dressing | 26
italian grinder mortadella with pistachios, sopressata, rosemary ham, provolone, shredded lettuce, sliced dill pickle, giardiniera, dijon aioli | 26
eggplant parmesan marinara, pesto, provolone | 26
fried chicken sandwich kale slaw, housemade pickles, kimchi ranch | 26
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**

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.

Chef Bryan Garneau | Sous Chef Alex Medina | Baker & Pastry Chef Kendra Lizotte

*20% gratuity will be added to parties of 8 or more and to-go orders

*servers, back-servers, counter staff and bartenders participate in tip sharing