

# 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 sandwich** mortadella with pistachios, sopressata, rosemary ham, provolone, shredded lettuce, sliced dill pickle, giardiniera, dijon aioli | 26  
**eggplant parmesan sandwich** 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, redbean 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.