



THE RESTAURANT | LUNCH

APPETIZERS

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| SOUP OF THE SEASON chef's selection of summer flavors | 12 |
| FATTOUSH SALAD (V) house spiced lebnah, cucumber, radish, sumac vinaigrette, grilled flatbread | 16 |
| HARISSA ROASTED EGGPLANT(V) wild rocket, caramelized cipolini onions, avocado-buttermilk dressing | 15 |
| BALSAMIC INFUSED MELON burrata, crispy prosciutto, mint pesto, aged balsamic | 15 |
| TUNISIAN LAMB MEATBALLS saffron sauce, garlic croutons, scallions | 18 |
| GRILLED OCTOPUS squid ink puree, uncured lardo, pickled pearl onion, chive oil | 19 |
| CHARCUTERIE AND CHEESE teahive cheddar with bergamot, rogue creamery caveman blue laura chenel goat milk brie, olympia provisions salame etna angels berkshire lonzino, house chicken liver pate, local honeycomb crostini, farmers market jam, pickled vegetable relish | 30 |

ENTRÉES

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| COBB SALAD romaine, radicchio, free-range chicken, pecans, bleu cheese cranberries, apple cider dressing, apples, bacon | 20 |
| SEARED AHI NICOISE grilled focaccia crostini, fingerling potato salad, pickled beans, free range eggs heirloom tomato, olive relish, rocket | 28 |
| HARVEST SALAD BOWL red quinoa, avocado, harry's berries, radish, cucumber, micro herbs, za'atar with seared wild salmon 29 | 21 |
| SEARED SCALLOPS pickled fennel, dill, sriracha caramel, purple potato gnocchi | 33 |
| CHICKEN CAPRESE mary's chicken, smoked tomato, burrata-farro risotto, basil oil, aged balsamic | 26 |
| FILIPINO NOODLE BOWL (V) rice noodles, crispy shallots, pickled vegetables, chive | 25 |
| CAJUN PORK BELLY fried green tomato, local stone fruit, basil, red pepper remoulade | 27 |
| KOREAN BRAISED BEEF enoki mushroom pancake, spicy sweet tender beef, daikon salad, crushed peanuts | 33 |

Our menu features local produce and sustainable seafood. Consuming raw or undercooked food may increase your risk of foodborne illness. Not all ingredients are listed on the menu. Please notify your server regarding any allergies.

(v) vegetarian