



THE RESTAURANT | LUNCH

APPETIZERS

SOUP OF THE SEASON chef's selection of spring flavors	12
CRISP VEGETABLE SALAD(V) shaved zucchini, radish, asparagus, english peas, coraline, parmesan, lemon	16
HARISSA ROASTED EGGPLANT(V) wild rocket, caramelized cipolini onions, avocado-buttermilk dressing	15
BEET CARPACCIO (V) green oak, fromage blanc, orange blossom vinaigrette, pistachios	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 rogue creamery caveman blue, milton prairie breeze carr valley mobay, angels venison salami, fra'mani salametto house chicken liver pate, local honeycomb, crostini pickled vegetable relish, cherry mostarda	30

ENTRÉES

COBB SALAD romaine, radicchio, free-range chicken, pecans, bleu cheese cranberries, apple cider dressing, apples, bacon	20
FALAFEL SALAD(V) local greens, baby heirloom tomato, cucumber, cashew tzatziki	22
ARCTIC CHAR warm beluga lentils, cucumber-mint salad, garlic tahini dressing, chili oil	32
SEARED SCALLOPS grilled asparagus, avocado-meyer lemon risotto, frisée, bacon lardons	33
CURRIED MARY'S CHICKEN herbed fennel couscous, pickled onion, snap peas, cilantro chutney	26
FILIPINO NOODLE BOWL (V) rice noodles, crispy shallots, shimeji mushrooms, red cabbage, chives	25
FLATBREAD seasoned gruyere bechamel, jumbo lump crab, shaved asparagus, parmesan meyer lemon	27
KOREAN BRAISED BEEF enoki mushroom pancake, spicy prime 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