

# LUNCH

<b>Knotty Garlic Bread</b> (Vegetarian)	10
herbed garlic butter, pecorino	
<b>Cauliflower</b> (GF& Vegan)	15
pickled golden raisins, pine nuts, lemon-caper vinaigrette	
<b>Skillet Mac &amp; Cheese</b> (Vegetarian)	18
mozzarella, gruyere, herb crumb crust	
<b>Sticky Pork Belly Bites</b> (GF)	15
madeira glaze, fennel pollen	
<b>Mezze Platter</b> (Vegetarian)	22
hummus, feta, marinated olives, artichokes & peppers, flat bread	
<b>Arugula Salad</b> (Vegetarian & GF)	15
cherry tomatoes, grana padano, pine nuts, aged balsamic	
<b>Kale Caesar</b>	14
tuscan kale, brioche croutons, grana padano	
<b>Caprese Salad</b> (GF & Vegetarian)	16
fior di latte, heirloom tomatoes, basil, aged balsamic	
<b>Niçoise Salad</b> (GF)	22
seared Albacore tuna, cherry tomatoes, Niçoise olives, green beans, egg, grainy mustard vinaigrette	
<b>Shrimp Salad Toast</b>	23
shrimp, dill mayonnaise, roe, grilled sourdough, choice of side	
<b>Oyster Po Boy</b>	22
shredded lettuce, roma tomato, pickles, tartar sauce, toasted brioche, choice of side	
<b>Confit Duck Sandwich</b>	23
asian pear and citrus slaw, sesame-hoisin aioli, toasted brioche, choice of side	
<b>Seared Tuna Sandwich</b>	21
coleslaw, potato crisps spicy mayo, sesame brioche, choice of side	
<b>Burger</b> (Plant-based option available)	18
certified Angus Beef, iceberg, roma tomato, onion, special sauce, sesame seed bun, choice of side + Bacon \$4 + Cheddar \$4	
<b>Grilled Humboldt Squid</b>	28
chorizo, corn succotash, smoked paprika emulsion	
<b>Veal Milanese</b>	28
crispy breaded veal, topped with arugula tomato salad, parmesan	
<b>Margherita Pizza</b> (Vegetarian)	18
fior di latte, parmesan, fresh basil	
<b>Mediterranean Pizza</b> (Vegetarian)	20
basil pesto, roasted red peppers, artichokes, olives, feta, mozzarella	
<b>Hawaiian Pizza</b>	22
ham, bacon, grilled pineapple, mozzarella	

All modification requests are done upon approval of the Chef