

LUNCH

TO START

- SPICY AHI TUNA NICOISE** quail egg, wild arugula, wax beans, olive 23
- BEET & SPECK** whipped burrata, watercress, banyuls vinegar 13
- SEASONAL SOUP** seasonally inspired *and* locally sourced 11
- CITRUS SALAD** frisée, wild arugula, herb ricotta, california pistachio 11
- KALE & CAESAR** leopard romaine, baby kale, lemon parmesan dressing, garlic croutons, crispy capers 13
- FRITO SHRIMP & CALAMARI** cauliflower, seasonal vegetables, grilled lime 17
- SPINACH & QUINOA SALAD** carrots, sherry, tomatoes, pea shoots, radish, cucumber, feta 23

ENTRÉES

- JIDORI CHICKEN** roasted fingerling potatoes, castelfranco radicchio, pine nut gremolata 25
- BUCATINI PUTTANESCA** olive, chili, san marzano tomato, herbs 21
- SCOTTISH SALMON** farro, charred spring onion, tatsoi, shaved brussels sprouts 27
- PETIT FILET & FRITES** shoestring potatoes, au poivre, market greens 40
- CAULIFLOWER & PEA RISOTTO** romanesco, parmesan, pea vines, citrus 23
- EAST COAST SCALLOPS** tahitian squash, eggplant caponata, currants 30

SIDES

- BRUSSELS SPROUTS** parmesan, pancetta, sherry 13
- FARMERS MARKET MUSHROOMS** fresh herbs 13

TRADE FRIES 8