

LUNCH 3.14.18

LENTIL SOUP 9

Matzo Balls / Jalapeño / Carrots

BEET SALAD 10

Goat Cheese / Arugula / Pickled Onion

CHICKPEA FRIES 10

Spicy Yogurt

GRAPE LEAVES 13

Roasted Mushrooms / Za'atar

ROASTED CARROTS 13

Harissa / Halloumi / Cilantro / Serrano Ham

MAINE SCALLOPS 19

Chickpea Stew / Turmeric / Cumin

GNOCCHI 15

Duck Confit / Spinach / Parmesan

LOCAL PORK 17

Chop + Belly / Squash / Chilies / Date

FOIE GRAS 20

Figs / Challah Toast / Pomegranate

BEEF SHORT RIB 15

Cauliflower / Swiss Chard / Potato

LUNCH MENU CHANGES DAILY.

MOCKTAILS

WINTER BLOSSOM 6

Hot Black Tea / Cinnamon-Clove Honey / Orange Blossom
add Basil Hayden Bourbon....12

GINGER LEMONADE 7

Fresh Ginger Syrup / Lemon / Soda Water

**Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.*