**BELL’S**

**LUNCH**

9.18.22

*Bread & Butter* Rusty’s sourdough, cultured butter $6

*Santa Barbara Uni with Regiis Ova ‘Hybrid’ Caviar & Mille Crêpe* $30

*“Chips & Dip”* Regiis Ova ‘Hybrid’ caviar with sauce raifort, potato chips $90

**Ajo Blanco** olive oil, black onion powder $10

**Wild Burgundy Snails** parsley butter & Bob’s baguette $16

**Chicken Liver Mousse** strawberry rhubarb jam, cornichon, crostini $16

**Oxtail Terrine** grapefruit, apricot, celery leaf, frisée, baguette $18

*Trois Fromage* Mimolette, Drunken Goat, Caveman Bleu $24

**Steak Tartare** hand-cut Flannery Prime NY with your choice of fries or salad $25

**Egg Salad Sandwich** pickles $16

**Braised Beef Cheek Sandwich** Basque peppers, bearmaise aïoli, gruyère, tarragon $18

**A.L.T.** Finley heirlooms, lettuce, red onion, anchovy, romesco $18

**Steak Frites** coulotte & maître d’hôtel butter $30

*Moules Frites* Hope Ranch mussels, garlic saffron broth $26

**Bell’s Salad** Rikki’s apples, pluots, lemon cucumber, pistachio, MiticaSardo, mustard vin $20

**ADD CHICKEN BREAST** ($8) **ADD STEAK** ($14)

**Fries** $8 **Small Salad** $8

**Gateau Breton** $7

**Walnut Cookie** Valrhona dark chocolate ganache, bee pollen $7

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*LIMITED AVAILABILITY DAILY*

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You will see a 20% service charge as a line item on your bill. The entirety of this charge is retained by Bell’s, of which 100% is distributed to all non-management employees in the form of wages and benefits. We believe this model creates better equity, stability and constancy for all employees across the kitchen and dining room. Any gratuity paid on the day of your meal is at the discretion of each guest and is not required.

Thank you for your support,

Daisy & Greg.