

cheese

burrata, olive tapenade, and garlic confit \$12
robiola, honey dates, pecans, fig baguette \$16
pecorino with salami and egg \$12

greens

arugula & treviso, shaved parmesan, pine nuts \$8
bread salad with heirloom tomatoes and red
onion \$9
gem lettuce, avocado, cucumber, buttermilk
dressing \$9
green tomato gazpacho, goat cheese crouton \$9

small plates

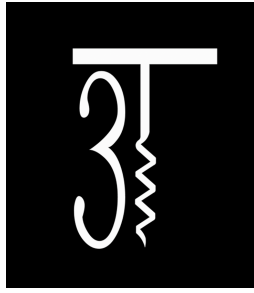
pea & pecorino bruschetta with bacon \$8
gruyère and chive omelet, shoestring fries \$12
braised lamb over soft polenta \$11
potato gnocchi with bacon and sugar snap peas \$10
roast chicken leg, corn with kale and tomato \$12
diver scallops with roast asparagus & basil \$15
skillet steak with roquefort butter \$15

snacks

crispy chickpeas & rosemary \$3
warm olives with herbs \$3
cayenne roasted cashew nuts \$4
gruyère crackers \$4

sweets

champagne petit four (one) with a glass of coutier
grand cru champagne \$24
almond fleur de sel toffee with chocolate tartlet and
a glass of 10 year tawny port \$13



LUNCH

on bread

fried egg with bacon & tomato \$9

flat iron steak, roquefort, and arugula \$12

lamb & goat cheese, herb salad \$10

burrata, asparagus, and olive tapenade \$9

served with arugula salad or shoestring fries

in a bowl

green tomato gazpacho with goat cheese crouton \$9

arugula & treviso, shaved parmesan, pine nuts \$9

kitchen sink salad with raw kale \$9

bread salad with heirloom tomatoes and red
onion \$9

gem lettuce, avocado, cucumber, buttermilk
dressing \$9

add chicken breast to any above \$3