

# LUNETTA ALL DAY

## BREAKFAST

### Wood Fired Eggs

buffalo mozzarella, eggplant, kalamata olives, basil, mesquite tomato sauce

### Polenta & Eggs

poached eggs, creamy polenta, shiitake mushrooms, arugula

### Memela

native masa, mashed avocado, pickled red onions, tomatillo sauce, cotija, fried egg (+ sub egg whites)

### Savory Grain Bowl

stir fried wheat berries, freekeh, and faro, marinated greens, blistered red onions, lemon-herb vinaigrette, pepita romesco, poached egg.

### OG Breakfast Sandwich

fried egg, bacon, aged white cheddar, cultured butter and housemade jam, challah roll

### Roasted Mushroom Breakfast Sandwich

marinated greens, shiitake mushrooms, fried egg, tomato jam, herbs, challah roll

### Simple Omelette or Soft Scramble

fresh parmigiano reggiano, crème fraiche, cracked black pepper, herb salad

### Granola

Housemade granola, fresh berries, greek yogurt

### Porridge

vanilla bulgar & freekeh, blueberries, turbinado, pecans, caramelized bananas and milk

### Smoked Salmon Bagel

smoked salmon, ricotta schmear, caper berries, fresh lemon, 'everything' bagel

### Avocado Toast

grilled olive bread, avocado, olive oil, tomato salsa (+ add egg 2)

### Brioche French Toast

vermont maple syrup

## SALADS

*Add: rotisserie chicken or turkey breast | wood-grilled salmon | marinated & grilled grass-fed skirt steak | white albacore | fried egg*

### Savory Grains Salad

green kale, roasted sunchoke, feta cheese, shaved marcona almonds, harissa vinaigrette

### Nicoise Salad

grilled albacore tuna, soft boiled egg, roasted potatoes, lemon zest, haricot vert, kalamata olives, confit tomatoes, red wine mustard vinaigrette

### Raw Vegetable Salad

shaved fennel, broccoli, heirloom carrots, watermelon radish, maldon salt, fresh lemon juice, extra virgin olive oil

### Grilled & Roasted Chopped Salad

seasonal farmers' market greens and vegetables, lemon-basil vinaigrette

### Bassica Salad

fire roasted cauliflower, Romanesco, broccoli, red onions, parsley, kale, burrata, red wine vinaigrette

## MEATS, FISH & POULTRY

*(available after 11 AM)*

### Slow Roasted Pork

apples, cider jus

### Pasilla Negro Rubbed Grilled Carnitas

citrus hearty grains, fresh herbs, charred tomatillo sauce

### Rotisserie Chicken

marinated greens, wood roasted peewee potatoes

### Roasted Chicken Soup

seasonal

## FRESHLY BAKED

Banana-Chocolate Chip Loaf  
Zucchini-Carrot Loaf  
Torta Rustica  
Apricot Ginger Scone  
Chocolate Chip Cookies  
Brownies

## SIDES

Free-range Egg  
Seasonal Fruit  
Potatoes & Onions  
Thick-Cut Bacon  
Mascarpone + Black Pepper Honey  
Maple Block Chicken-Apple Sausage  
Toasted Wheat Berry Tabbouleh  
Fresh Cut Kennebec Fries  
Grilled Seasonal Vegetables  
Wood Roasted Peewee Potatoes  
Marinated Greens  
House Slaw

## SAUCES

Charred Tomatillo  
Chimichurri  
Horseradish Cream  
Gremolata  
Marie Rose  
Mesquite Tomato  
Pepita Romesco  
Tomato Jam

## FRESH JUICE

Kale-Apple  
Watermelon  
Mint Lemonade  
Orange Juice

## SODA

Mexican Cola  
Diet Coke  
Root Beer  
Orangina

## MILK SHAKES

Fresh Market Fruit  
Vanilla  
Chocolate  
Strawberry

## COFFEE, TEA, CHOCOLATE

Espresso, Americano  
Cappuccino, Latte  
Gibraltar  
Hot Brew, Cold Brew  
  
Loose Leaf Teas  
(selection changes frequently)  
  
Hot Chocolate  
(add marshmallows, dark chocolate, milk chocolate lavender, white chocolate pistachio rosewater +.50)

## BEER, WINE & SPIRITS AVAILABLE

## SANDWICHES

### Fried Chicken Sandwich

house slaw, red onions, beefsteak tomatoes, cilantro aioli, challah

### Prime Rib French Dip

horseradish cream, au jus

### Raw Vegetable Sandwich

shaved fennel, cucumber, watermelon radish, tomato, maldon salt, tahini, grilled bread

### Grilled Fish Sandwich

pickled red onion & cucumber relish, beefsteak tomato, house mustard

### Rotisserie Turkey Sandwich

housemade tomato jam, goat's milk brie

### Rotisserie Chicken Sandwich

bibb lettuce, beefsteak tomato, avocado, arugula, green goddess (+ add thick cut bacon 2)

### Pastrami Sandwich

half-cured cucumber pickles, house mustard, rye berries