

LUNCH Week of 10.22.18

Healthy Juice

Kale, blueberries, banana, ginger, coconut water 9

Apps & Sides

Soup of the Day | chef's choice 8

Meatballs | spicy tomato sauce, focaccia 9

Spicy & smoky chicken nugget bowl | shishito peppers black garlic aioli 12

Burrata & persimmon | pomegranate, pistachio sambal, micro cilantro 14

Braised swiss chard | garlic, extra virgin olive oil, arbol chili 7

Truffle & parmesan fries | truffle oil, parmesan cheese 8

Crispy brussels sprouts | dijon caper sauce 9

Salads

Winter salad | spinach, butternut squash, apple, feta, citrus vinaigrette, pepitas 14

Local chicken salad | arugula, frisee, radicchio, pancetta, parmesan, walnuts 15

Kale & quinoa salad | broccoli, cauliflower, grapes, sunflower seeds,
tahini vinaigrette 13

Add Protein: tofu 4 chicken 8 fish 12 steak 14

Entrees

Chef Nora's James Beard Blended Burger Project | 40% shiitake,
60% grass-fed beef, cheddar, arugula, sambal aioli 18

Buttermilk fried chicken sandwich | jalapeno-cabbage slaw, pickled red onion 14

Tofu & black rice | eggplant, mushrooms, zucchini, carrot, ginger, spicy ponzu 15

Seared salmon | charred broccoli, baby carrots, thai chili bagna cauda 26

Pizza

Margherita | san marzano, basil, fior di latte, extra virgin olive oil 16

Salsiccia | san marzano, pork sausage, fennel, calabrian chilies 19

Local | san marzano, sausage, pepperoni, goat cheese, tomatoes, mozzarella 19

Funghi | béchamel sauce, wild mushrooms, arugula 20

Pepperoni | san marzano, mozzarella 18