



LUNCH MENU

11-2 Monday-Saturday

Caviar Supplement for Onion Dip

Smoked Trout Roe+	\$18
Golden Kaluga+	\$76
Osetra Reserve+	\$85
Beluga Hybrid+	\$135

SNACKS

Onion Dip	\$10	Simple Green Salad	\$15
house made ruffles		leafy greens pecorino	
		"wish bone" vinaigrette	
		Add Chicken	\$7

SANDWICHES

Chicken Parm	\$17		
tuscan kale provolone tomato			
vinaigrette		Portobello "Smash" Burger	\$17
hoagie roll		american cheese	
		fried shallot garlic aioli	
		sesame seed bun	
Chicken Caesar Wrap	\$17		
lemon-pepper chicken			
croutons parmesan		Smoked Whitefish	\$18
		smoked trout roe+ iceberg	
		dill sprouted wheat	
Turkey Rachel	\$18	*Gluten Free Available	
purple slaw 1000 island			
marble rye			
*Gluten Free Available			

SIDES

White Bean Salad	\$7	Potato Salad	\$5
roasted fennel bacon bits		leeks dill grain	
truffle vinaigrette		mustard	
		Pasta Salad	\$5
		giardiniera scallion	
		hard boiled egg	



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WINE

Tenuta Cocci Grifoni “Tara” Brut \$15/52
passerina: Marche, 2020

Cosimo Maria Masini “Annick” \$14/50
sauvignon blanc, vermentino: Tuscany, 2020

Musella Valpolicella Superiore \$15/55
corvina, corvinone, rondinella, barbera: Veneto,
2020

BEER

Hopewell “Lightbeam” \$9
hazy IPA | 16 oz draft

Moody Tongue “Aperitif Pilsner” \$9
pilsner | 16 oz draft

COCKTAILS

Greenhouse Effect \$9
cocchi americano | arugula | cynar | soda

Beet Manhattan \$9
whiskey | beet | dill