



LUNCH MENU

11-2 Monday-Saturday

Caviar Supplement for Onion Dip

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

STARTERS

Onion Dip

house made ruffles

\$10

Simple Green Salad

leafy greens | pecorino |

"wish bone" vinaigrette

\$15

Sunchoke and Leek Soup

fermented leek powder |

chives

\$8

Add Chicken

\$7

SANDWICHES

Chicken Parm

tuscan kale | provolone | tomato

vinaigrette | hoagie roll

\$17

Portobello "Smash" Burger

american cheese | fried

shallot | garlic aioli |

sesame seed bun

*vegetarian

\$17

Chicken Caesar Wrap

lemon-pepper chicken |

croutons | parmesan

\$17

Smoked Whitefish

smoked trout roe+ | iceberg |

dill | sprouted wheat

*gluten free available

\$18

Turkey Rachel

purple slaw | 1000 island |

marble rye | swiss

*gluten free available

\$18

SIDES

White Bean Salad

roasted fennel | bacon bits |

truffle vinaigrette

\$7

Potato Salad

leeks | dill | grain mustard

\$5

Pasta Salad

giardiniera | scallion |

hard cooked egg

\$5



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WINE

Sorelle Bronca “Modi” Prosecco glera: veneto, nv	\$15/56
Cosimo Maria Masini “Annick” sauvignon blanc, vermentino: tuscanly, 2021	\$14/50
Gianfranco Alessandria Langhe Nebbiolo nebbiolo: piedmont, 2024	\$15/56

BEER

Moody Tongue “Aperitif Pilsner” pilsner 16 oz draft	\$9
Pipeworks “Ninja vs The Haze” hazy IPA 16 oz draft	\$9

COCKTAILS

Sunroom Gimlet hendrick’s gin carrots lime shrub	\$9
Beet Manhattan whiskey beet dill	\$9