



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

house made ruffles

\$10 Simple Green Salad \$15

leafy greens | pecorino |
"wish bone" vinaigrette

Add Chicken

\$7

SANDWICHES

Chicken Parm

\$17

tuscan kale | provolone | tomato
vinaigrette | hoagie roll

Portobello "Smash" Burger \$17

american cheese | fried
shallot | garlic aioli |
sesame seed bun

*vegetarian

Chicken Caesar Wrap

\$17

lemon-pepper chicken |
croutons | parmesan

Smoked Whitefish \$18

smoked trout roe+ | iceberg |
dill | sprouted wheat

*gluten free available

Turkey Rachel

\$18

purple slaw | 1000 island |
marble rye | swiss

*gluten free available

SIDES

White Bean Salad

\$7

roasted fennel | bacon bits |
truffle vinaigrette

Potato Salad

\$5

leeks | dill | grain
mustard

Pasta Salad

\$5

giardiniera | scallion |
hard boiled egg

Butternut Squash Soup

\$6

crouton | sour cream



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WINE

Sorelle Bronca "Modi" Prosecco	\$15/53
glera: veneto, nv	
Cosimo Maria Masini "Annick"	\$14/50
sauvignon blanc, vermentino: tuscany, 2020	
Gianfranco Alessandria Langhe Nebbiolo	\$15/53
nebbiolo: piedmont, 2023	

BEER

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

COCKTAILS

Greenhouse Effect	\$9
cocchi americano arugula cynar soda	
Beet Manhattan	\$9
whiskey beet dill	