



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

## SIDES

White Bean Salad	\$7	Potato Salad	\$5
roasted fennel   bacon bits		leeks   dill   grain	
truffle vinaigrette		mustard	
Pasta Salad	\$5	Butternut Squash Soup	\$6
giardiniera   scallion		crouton   sour cream	
hard boiled egg			



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## WINE

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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

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## BEER

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

Pipeworks “Ninja vs The Haze” \$9  
hazy IPA | 16 oz draft

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## COCKTAILS

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

Beet Manhattan \$9  
whiskey | beet | dill