



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	\$17	BBQ Beet smoked beet pepper conserva caper aioli <i>*vegetarian</i>	\$17
Chicken Caesar Wrap lemon-pepper chicken croutons parmesan	\$17	Smoked Whitefish smoked trout roe+ iceberg dill sprouted wheat <i>*gluten free available</i>	\$18
Turkey Rachel purple slaw 1000 island marble rye swiss <i>*gluten free available</i>	\$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: tuscan, 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