



# 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	\$10
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

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Tenuta Cocci Grifoni "Tara" Brut passerina: marche, 2024	\$15/56
Cosimo Maria Masini "Annick" sauvignon blanc, vermentino: tuscany, 2021	\$14/50
Elena Fucci, Vehra Rosso aglianico: basilicata, 2025	\$14/50

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## BEER

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

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## COCKTAILS

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Medlano Torino medlar fruit   red bitter aperitivo   dry vermouth	\$9
Beet Manhattan whiskey   beet   dill	\$9