



LUNCH 11AM-3PM



SANDWICHES

all on house made focaccia with house chips

sub lulu's salad +3

NONNA'S WEBB

lady edison salumi, salame rosa, provolone, lettuce, tomato,
hot giardiniera mayo..... 18

FRIED EGGPLANT

stracciatella, garlic tomato, pickled onion, arugula, garlic aioli.....16

STEAK

gruyère, tomato sauce, mojo verde..... 28

TURKEY

cheddar, avocado, lettuce, pickled onion, green goddess..... 17

HAM

swiss, dill pickle, dijonaise, butter..... 14

COLD PASTRAMI

swiss, caramelized onion, horseradish aioli 18

CHICKEN SALAD

house spice, celery, red onion, herbs, milk bread..... 14

EGG SALAD

cedar ridge farm eggs, crème fraiche, mustard, dill, milk bread..... 12

MARGRA LAMB SANDWICH

arugula, red onion, harissa aioli, olive tapenade 19

SALADS

BEETS & RAISINS

pickled gold raisins, mint, basil, buckwheat..... 14

CHERRY TOMATO

barley, cucumber, celery, sherry vinaigrette..... 15

BLUE CHEESE COBB

bacon, hardboiled egg, red onion, cherry tomato..... 16

add wagyu steak +14

COFFEE

Espresso	4
Americano	5
Cappuccino	5
Cortado	5
Latte	6
Matcha Latte	7

MILK SUBSTITUTIONS	\$1
Mooala	
Almond, Oat Milk, Banana Milk	
HOUSEMADE SYRUPS	+. \$50
simple, vanilla, honey	

TEA

Raazi Hot Tea	5
Jasmine	
Earl Grey	
English Breakfast	
Chamomile	
Raazi Black Iced Tea	5
Housemade Lemonade	6

PASTRIES

served all day

Cinnamon focaccia	6
Brown butter	
chocolate chip cookies	6
Mére's brownies	6

WINE

BTG

SPARKLING

carboniste, albarino, 'octopus', sonoma 2024	18
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WHITE

famille coulou, marsanne+, 'le petit renard', vdf 2023	14
gaintza hondarrabi zuri 'bixigu' getariako txakolina 2025	17
peter lauer, riesling, 'barrel x', saar 2025	18
movia, ribolla gialla, primorska 2022	19

ROSÉ

peyrassol, 'cuveé les commandeurs', provence 2024	17
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RED

4 monos, grenache, 'gr10', vinos de madrid 2023	18
paul benoit, trousseau, côtes du jura 2023	19
domaine les grandes vignes groslo+ 'p'tit vaillant' 2023	22
château le puy, 'duc des nauves', côtes de bordeaux 2023	25