

THE RAGTRADER

LIQUOR & FOOD

LUNCH



FROMAGE

PETITE BILLY France/Pasteurized Goat's Milk	9*
DURRUS Ireland/Raw Cow's Milk/Mild Wash-Rind	9*
MAGGIE'S ROUND Massachusetts/Raw Cow's Milk	9*
POINT REYES BAY BLUE California/Pasteurized Cow's Milk	9*

SOUP

GAZPACHO Heirloom Tomato/Watermelon/Feta/ Pickled Shrimp/Hearts of Palm	12
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SNACKS

SRIRACHA DEVILED EGGS Arugula/Crispy Shallots	8
CAULIFLOWER & FETA FRITTERS Cilantro/Sumac Aioli	12
CHICKEN WINGS Yuzu Kosho/Shishito/Bacon/ Sesame/Scallion/Cilantro	13
BABY BACK RIBS Pomegranate Molasses BBQ/ Cilantro/Lime	15
CHICKEN LIVER MOUSSE Fig Jam/Bacon/Grilled Bread	14
FRIED CHICKEN SLIDERS Sriracha Aioli/Red Slaw/Sesame Seeds	15

SMALL

STUFFED SQUASH BLOSSOMS Ricotta/Buttermilk Dressing/Lemon Zest	16
OCTOPUS* Gigante Bean Salad/ Herbed Labneh/ Goat Horn Chilis	20
DI STEFANO BURRATA Heirloom Tomato/Olive Oil/ Pesto/Basil/Grilled Bread	18
DAYBOAT SEA SCALLOPS* Smoked Tomato Purée/Cauliflower/ Bacon/Chermoula	21

SALADS

Add Grilled Chicken	+9
Add Pan-Seared Salmon	+12
Add Hanger Steak	+13
CAESAR Romaine Lettuce/Garlic Croutons/ Grana Padano	14
SPRING MIX Buttermilk Dressing/Watermelon Radish/ Fine Herbs/Feta	15

BABY KALE Red Wine Poached Pears/Goat Cheese/ Smoked Cashew/Shallot Vinaigrette	14
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SHAREABLES

FRIES & DIPS	8
WAFFLE SWEET POTATO FRIES Honey Mustard	9
SHISHITO PEPPERS Buttermilk Dressing	9
MAC N' CHEESE Gruyère/Herb Breadcrumbs	14
HONEY ROASTED CARROTS Harissa/Smoked Almonds/Cilantro	11

LARGE

CRISPY SKIN SALMON* Black Rice/Green Coconut Curry/ Crispy Ginger/Cashew	29
HANGER STEAK FRITES* Grilled Scallion Chermoula/Fries	26
CAULIFLOWER STEAK Shuk Harissa Aioli/Parsley Salad/ Grilled Scallion Chermoula	20
PEI MUSSELS* White Wine/Herb Butter/Stewed Tomato/ Celery/Onion/Tasso Ham/Grilled Bread	21

SANDWICHES

BLT Fried Green Tomatoes/Challah/ Tarragon & Avocado Aioli/Lettuce/ Bacon/House Chips	17
GRILLED CHEESE Creamed Leeks/Gruyère/ Pickled Jalapeños/Arugula Salad/ Smoked Tomato & Piquillo Dip Add Bacon	15 +3
CRISPY COCONUT SHRIMP Butter Lettuce/Pickled Red Cabbage/ Thai Sweet Chili Aioli/House Chips	17
BLACKENED CHICKEN Butter Lettuce/Red Slaw/ Ginger & Lime Aioli/House Chips	17
CHEESEBURGER* Certified Angus Beef/Cheddar/ Onion/Lettuce/Fries/ Secret Sauce/Sesame Bun	19
VEGAN BURGER Beyond Meat/Vegan Cheddar Cheese/ Shredded Lettuce/Onion/Pretzel Bun Vegan Secret Sauce/House Salad	19
LAMB PORCHETTA Arugula/Salsa Verde/Pretzel Bun	19

CRUDO

TUNA TARTARE* Togarashi Wonton Chips/Sesame/Tamari/Ginger/ Red Onion/Avocado	18	BEEF TARTARE* Hand-Cut Beef/Capers/Cornichon/Shallot/ Egg Yolk/Grilled Bread	16
MINI CEVICHE TACOS* Market Fish/Aji Amarillo/Red Onion/Grapefruit/Cilantro/ Jalapeño Aioli/Wonton	17	SALMON POKE* Kombu Salted Wontons/Scallion/Sesame/Soy/Macadamia Nuts/ Cucumber/Avocado	16

*Price each

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

Executive Chef Justin Ottervanger and team