

# 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 12

GAZPACHO <sup>GF</sup>  
Heirloom Tomato/Watermelon/Feta/  
Pickled Shrimp/Hearts of Palm

## SNACKS

SRIRACHA DEVILED EGGS <sup>DF/V</sup> Arugula/Crispy Shallots	8
CAULIFLOWER & FETA FRITTERS <sup>V</sup> Cilantro/Sumac Aioli	12
CHICKEN WINGS <sup>GF</sup> Yuzu Kosho/Shishito/Bacon/ Sesame/Scallion/Cilantro	13
BABY BACK RIBS <sup>GF</sup> 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 <sup>V</sup> Ricotta/Buttermilk Dressing/Lemon Zest	16
OCTOPUS* <sup>GF</sup> Gigante Bean Salad/ Herbed Labneh/ Goat Horn Chilis	20
DI STEFANO BURRATA <sup>V</sup> 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 <sup>V/GF</sup> Buttermilk Dressing/Watermelon Radish/ Fine Herbs/Feta	15

BABY KALE <sup>V/GF</sup>  
Red Wine Poached Pears/Goat Cheese/  
Smoked Cashew/Shallot Vinaigrette

## SHAREABLES

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

## LARGE

CRISPY SKIN SALMON* <sup>DF/GF</sup> Black Rice/Green Coconut Curry/ Crispy Ginger/Cashew	29
HANGER STEAK FRITES* <sup>DF/GF</sup> Grilled Scallion Chermoula/Fries	26
CAULIFLOWER STEAK <sup>GF/DF/VG</sup> 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	17
Fried Green Tomatoes/Challah/ Tarragon & Avocado Aioli/Lettuce/ Bacon/House Chips	
GRILLED CHEESE <sup>V</sup> Creamed Leeks/Gruyère/ Pickled Jalapeños/Arugula Salad/ Smoked Tomato & Piquillo Dip Add Bacon	15 +3
CRISPY COCONUT SHRIMP <sup>DF</sup> Butter Lettuce/Pickled Red Cabbage/ Thai Sweet Chili Aioli/House Chips	17
BLACKENED CHICKEN <sup>DF</sup> 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 <sup>VG</sup> Beyond Meat/Vegan Cheddar Cheese/ Shredded Lettuce/Onion/Pretzel Bun Vegan Secret Sauce/House Salad	19
LAMB PORCHETTA <sup>DF</sup> Arugula/Salsa Verde/Pretzel Bun	19

## CRUDO

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

GF - Gluten Free

DF - Dairy Free

V - Vegetarian

VG - Vegan

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

Executive Chef Justin Ottervanger, Chef de Cuisine Philip Vernier and team