

# 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*

## DAILY SOUP

Check with server for daily selection	10
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## SNACKS

SRIRACHA DEVEILED EGGS Arugula/Crispy Shallots	8
BRUSSELS SPROUTS Sweet Chili	13
FRIED CHICKEN SLIDERS Sriracha Aioli/Red Slaw/Sesame Seeds	15
WINGS Fresno Chili Sauce/Scallions/ Blue Cheese	12
BABY BACK RIBS Pomegranate Molasses BBQ/ Cilantro/Lime	15
CHICKEN LIVER MOUSSE Fig Jam/Bacon/Grilled Bread	14

## SMALL

DELICATA SQUASH Grilled Scallion Yogurt/Red Endive/ Pink Peppercorn/Smoked Almonds/Cilantro	15
SEARED SEA SCALLOPS* Smoked Tomato Purée/Cauliflower/ Bacon/Chermoula	21
BURRATA Herb Roasted Tomato/Olive Oil/ Vincotto/Basil	18
OCTOPUS* Gigante Bean Salad/ Herbed Labneh/ Goat Horn Chilis	20
ROASTED BEETS Cauliflower Miso Puree/Yuzu Vinaigrette/ Goat Cheese/Crispy Shallots/Sage	14

## SALADS

Add Grilled Chicken	+9
Add Pan-Seared Salmon	+12
Add Hanger Steak	+13
CAESAR Green Leaf Lettuce/Garlic Croutons/ Grana Padano	14
BABY GEM LETTUCE Roasted Tomato Dressing/ Shaved Onion/Pickled Mustard Seeds/ Bacon/Chives/Blue Cheese	15
BABY KALE Red Wine Poached Pears/Goat Cheese/ Smoked Cashew/Shallot Vinaigrette	14

## SHAREABLES

FRIES & DIPS	8
WAFFLE SWEET POTATO FRIES Honey Mustard	9
ROOT MASH Harissa Butter	10
MAC N' CHEESE Gruyère/Herb Breadcrumbs	14
HONEY ROASTED CARROTS Harissa/Smoked Almonds/Cilantro	11

## 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

## 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* Cider/Fennel/Shallot/Garlic/Bacon/ Herb Butter/Fries	21

## SANDWICHES

LAMB PORCHETTA Arugula/Salsa Verde/Pretzel Bun	19
BLT Fried Green Tomatoes/Challah/ Tarragon & Avocado Aioli/Lettuce/ Bacon/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
GRILLED PORTOBELLO Baharat Goat Cheese/Arugula/Harissa Aioli/ Crispy Shallots/Green Salad/Flaxseed Bun	16
VEGAN BURGER Beyond Meat/Vegan Cheddar Cheese/ Shredded Lettuce/Onion/Pretzel Bun Vegan Secret Sauce/House Salad	19
GRILLED CHEESE Creamed Leeks/Gruyère/ Pickled Jalapeños/Arugula Salad/ Smoked Tomato & Piquillo Dip	15
Add Bacon	+3