

LUNCH MENU CREATIONS

THE CHEF AND I PRIDES ITSELF ON WORKING WITH FRESH INGREDIENTS AND MAKES ALL ITEMS FROM SCRATCH IN OUR KITCHEN RIGHT OUT IN FRONT OF YOU. PLEASE KNOW THAT WE ARE VEGAN AND GLUTEN-FREE FRIENDLY AND ARE ABLE TO ACCOMMODATE ANY AND ALL OF YOUR DIETARY NEEDS WITH UNIQUE AND TASTY CULINARY CREATIONS...

FEATURED WINE

LOVE & EXILE: ANONYMOUS SAUVIGNON BLANC & HEARTLESS CABERNET SAUVIGNON

EXACTA BOX / PICK 2
CHOOSE 1 CREATION FROM EACH BOX \$18

AMERICAN SPICED SHRIMP AND GRITS

KENTUCKY WHITE GRITS INFUSED WITH CREAM AND ARTISAN CHEESES, TOPPED WITH SPICED AMERICAN LARGE SHRIMP AND OUR HOUSE BACON AND TOMATO PAN SAUCE WITH FRESH HERBS AND GARLIC

MARINATED SALMON BELLY

WILD SALMON BELLY MARINATED IN OLIVE OIL, BROWN SUGAR AND SOY SAUCE, PAN ROASTED AND SERVED OVER A CREAMY HORSERADISH AND YUKON GOLD PUREE, HOUSE PICKLED VEGETABLES, UNAGI GLAZE

MARINATED GRILLED CHICKEN TROTTOLE PASTA

MARINATED IN FRESH HERBS AND GARLIC AND PAN ROASTED, SLICED AND TOSSED WITH A SUN-DRIED TOMATO GREMOLATA, WHOLE CREAM AND PARMESAN CHEESE

OPEN FACED HOUSE BLT WITH AVOCADO

GRILLED FOCACCIA BREAD TOASTED AND TOPPED WITH LEMON AIOLI, FRESH AVOCADO, SLICED BEEFSTEAK TOMATOES AND OUR HOUSE CURED SMOKY BACON AND FINISHED WITH DRESSED ARUGULA, GRATED PARMESAN CHEESE AND CRACKED PEPPER

SEARED AHI TUNA STEAK *

SUSHI GRADE AHI TUNA ROLLED IN HERBS, SESAME AND SPICES, SEARED RARE AND SERVED WITH FRESNO CHILE AND HONEY GLAZED AVOCADO, OYSTER MUSHROOMS, CHIVES

SMOKY CHIPOTLE PATTY MELT

HOUSE GROUND STEAK TIPS, COOKED MEDIUM. TOPPED WITH CAVE AGED SMOKED GOUDA, CHIPOTLE AIOLI AND A BALSAMIC CARAMELIZED ONION JAM ON GRILLED FOCCACI

CHEF'S VEGAN/VEGETARIAN/GLUTEN FREE CREATION

CARAMELIZED CAULIFLOWER AND LOCAL HONEY

CARAMELIZED IN OLIVE OIL WITH HERBS, SEA SALT AND CHILE FLAKES, FINISHED WITH LOCAL HONEY AND CANDIED NUTS

CARAMELIZED BRUSSELS SPROUTS AND HOUSE BACON

THINLY SHREDDED BRUSSELS SAUTEED CRISPY WITH HOUSE BACON LARDONS, SWEET ONIONS, LEMON ZEST AND CHILE FLAKES, COOKED CRISPY AND FINISHED WITH PARMESAN, GOAT CHEESE AND AN APPLE CIDER GLAZE

ROASTED HEIRLOOM BABY POTATOES

ROASTED BABY HEIRLOOM POTATOES TOSSED IN A WARM BACON VINAIGRETTE, HARDBOILED EGGS AND CHIVES

LEMON CHARRED BROCCOLI

BROCCOLI CROWNS SLICED AND PAN CHARRED IN OLIVE OIL, SEASONED WITH SEA SALT AND CRACKED PEPPER, SMOKY PAPRIKA AND APPLE CIDER GLAZE

FRESH WATERMELON AND STRAWBERRIES

LIGHTLY SEASONED WITH SMOKY SEA SALT, FETA CHEESE AND BASIL WITH VIRGIN OLIVE OIL AND BALSAMIC GLAZE

ADD ON A PROTEIN 7

HOUSE CURED SLAB BACON / CHICKEN / SMOKED SALMON / SHRIMP / HANGAR STEAK / AHI TUNA

THESE PRODUCTS ARE SERVED UNDERCOOKED OR RAW – CONSUMING RAW OR UNDERCOOKED MEAT OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS