



# LUNCH

CHEESE BOARD 28  
ever-changing selection of four artisan cheeses  
paired with our house-made condiments,  
seasonal jam, lavender-spiced marcona  
almonds\*, honeycomb, crackers, crostini

## STARTERS

|                                      |    |                                                                  |    |
|--------------------------------------|----|------------------------------------------------------------------|----|
| FRIES                                | 12 | TEMPURA CAULIFLOWER                                              | 15 |
| yuzu kosho aioli, spicy ketchup      |    | romesco*, sweet pepper, crushed peanuts*,<br>parmigiano-reggiano |    |
| CARAMELIZED ONION DIP                | 14 | SHRIMP CEVICHE                                                   | 16 |
| scallions, house-spiced potato chips |    | avocado, jalapeño, red onion, lime, tajín, corn<br>chips         |    |
| FRIED CALAMARI                       | 15 |                                                                  |    |
| sweet corn chow chow, spicy aioli    |    |                                                                  |    |

## SIGNATURE SALADS

|                                                                                                             |    |
|-------------------------------------------------------------------------------------------------------------|----|
| CAESAR SALAD                                                                                                | 18 |
| little gem lettuce, classic caesar dressing, garlic-herb croutons, white anchovy                            |    |
| ADD: grilled chicken 6    grilled shrimp 6    garlic-herb marinated steak 8                                 |    |
| PESTO SHRIMP SALAD                                                                                          | 24 |
| grilled shrimp, arugula, fusilli pasta, cherry tomato, basil-pesto* dressing, toasted pine nuts*            |    |
| BLACKENED CHICKEN COBB SALAD                                                                                | 26 |
| spinach, gem lettuce, smoky bacon, poached egg, blue cheese, avocado, cherry tomatoes, red wine vinaigrette |    |
| STEAK & MIXED GREENS SALAD                                                                                  | 28 |
| grilled hanger steak, peaches, goat cheese, sherry-thyme vinaigrette, pickled onion, candied walnuts*       |    |

## ON BREAD

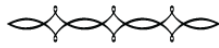
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|-------------------------------------------------------------------------|----|------------------------------------------------------------------------|----|
| CAPRESE GRILLED CHEESE                                                  | 16 | BANH MI                                                                | 19 |
| fresh mozzarella, tomato, basil pesto*, toasted<br>sourdough            |    | spicy pickled vegetables, cilantro, lime aioli,<br>toasted baguette    |    |
| HOT ROAST BEEF                                                          | 18 | choice of crispy chicken or crispy eggplant                            |    |
| pickled onion, provolone, horseradish-dijon sauce,<br>arugula, baguette |    | GRILLED WAGYU BURGER                                                   | 22 |
| ROASTED TURKEY CLUB                                                     | 18 | sherry-cured onion, lettuce, pickles, steak sauce<br>aioli, sesame bun |    |
| bacon, lettuce, tomato, herb aioli, multigrain                          |    |                                                                        |    |

## PLATES

|                                                                                               |    |
|-----------------------------------------------------------------------------------------------|----|
| CRISPY FISH & CHIPS                                                                           | 28 |
| battered nordic cod, charred scallion rémoulade, dill, chives, salt & vinegar fries           |    |
| BIG EYE TUNA POKE BOWL                                                                        | 28 |
| cucumber, edamame, macadamia nuts*, avocado, furikake, spicy soy dressing                     |    |
| STEAK FRITES                                                                                  | 30 |
| garlic-herb marinated hanger steak, fries, herb salad, sherry-cured onions, truffled veal jus |    |

## WHAT WE'RE DRINKING THIS WEEK

|                                                                |                                                        |           |
|----------------------------------------------------------------|--------------------------------------------------------|-----------|
| WHITE: André Bonhomme Viré-Clessé Chardonnay, Burgundy, France | quince, citrus peel, tangy acidity                     | 25        |
| AMBER: Arnaud Combrier Vents Contraires, France                | apricot, yellow peach, lush mouthfeel, fresh acidity   | 20        |
| RED: G.D. Vajra Albe Barolo, 2019, Piemonte                    | red berry, sweet spices, great energy, refined tannins | 25        |
| SPARKLING ROSÉ: Jansz Premium, Tasmania, Australia NV          | strawberry, raspberry, rich praline finish             | 50 bottle |



## SPARKLING

|                                                                                                            |    |
|------------------------------------------------------------------------------------------------------------|----|
| Vai Lambrusco Secco, Italy // vibrant ruby red, dry, fruity, fresh, harmonious, aromatic with violet scent | 12 |
| Sektkellerei Ohlig Rheingau Sekt Latitude 50 Brut Weiss, Germany // floral, stone fruit, lush mouthfeel    | 14 |
| La Folie Rosé, Maison Mirabeau, Provence, France // aromatic, passion fruit, mango, fine stream of bubbles | 18 |

## WHITE

|                                                                                                                  |    |
|------------------------------------------------------------------------------------------------------------------|----|
| Weingut Stadt, Grüner Veltliner, Austria // crisp, clean minerality, peppery finish                              | 11 |
| Allen Scott Sauvignon Blanc, New Zealand // pomegranate, passion fruit, citrus, herbacious                       | 12 |
| Dough Chardonnay, North Coast, CA // juicy pineapple, nectarine, crisp fuji apple, crisp, velvety finish         | 14 |
| George Skouras Moscofilero, Greece // crisp acidity, soft, fresh, honeysuckle, violets, rose petals              | 14 |
| João Vinho Verde DOC Ramos, Portugal // citrus and floral notes, pronounced minerality, long finish              | 14 |
| Txomin Etxaniz Txakoli, Basque Country, Spain // fresh and fruity, citrus, fresh apple, mineral, slightly acidic | 16 |

## ROSÉ

|                                                                     |    |
|---------------------------------------------------------------------|----|
| Figuière, Le Saint André, Provence // rich, full of fruit and spice | 12 |
|---------------------------------------------------------------------|----|

## RED

|                                                                                                                       |    |
|-----------------------------------------------------------------------------------------------------------------------|----|
| Annabella, Pinot Noir, Russian River, California // cherry, plum, pepper, nutmeg, vanilla                             | 14 |
| Lamadrid Malbec, Argentina // spicy, aromas of blackberry, spice, lavender                                            | 14 |
| Little James Basket Press 'Micro Cosme,' Rhône, France // crisp blackberry, raspberry, juicy                          | 14 |
| Larchago Reserva Rioja Tinto, Spain // oak, clove, cinnamon, gingerbread nose, black cherry, dark fruit               | 15 |
| Zenato Valpolicella, Italy // black cherry, spices, black currant, chocolate aromas, dry, robust with velvety tannins | 15 |
| Justin Cabernet Sauvignon, Paso Robles, California // dry, black cherry, cassis, vanilla, oak, leather                | 17 |



## BEERS

|                                                            |    |                                                 |    |
|------------------------------------------------------------|----|-------------------------------------------------|----|
| Allagash White Witbier //ME// 5%                           | 10 | 2SP Delco American Amber Lager //PA// 4%        | 10 |
| Industrial Arts Metric Pilsner //NY// 4.7%                 | 10 | Big Truck Farms Hilite American Lager //MD// 4% | 10 |
| Levante Tickle Parts NEIPA //PA// 7%                       | 10 | Other Half Green City NEIPA //NY// 7%           | 10 |
| Other Half Broccoli NEIPA //NY// 7.9%                      | 10 | Tripping Animals Midnight Spice Stout //FL// 7% | 10 |
| Burlington It's Complicated Being a Wizard NEIPA //VT// 8% | 10 | Athletic Brewing Free Wave IPA //CT// N/A       | 9  |

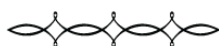


## HAND-CRAFTED COCKTAILS 16

|                                                                                                          |
|----------------------------------------------------------------------------------------------------------|
| Diamonds Are Forever // japanese whiskey, miso honey, yuzu, pear                                         |
| Market Manhattan // bourbon, cherry walnut bitters*, amaro averna                                        |
| The Boardroom // buffalo trace bourbon, caña brava aged rum, brown sugar cordial, fernet, smoked bitters |
| Sweetest Taboo // coconut-washed bourbon, cardamom, house-made espresso bitters                          |
| Don't Fig with My Heart // bulleit rye, zucca amaro, fig, lemon, egg white, bitters                      |
| Who Shot JR // botanist gin, passion fruit, vanilla, strega                                              |
| Fiesta Forever // blanco tequila, cold brew, licor 43, brown sugar, nutmeg, orange zest                  |
| Red Samurai // vodka, yuzu, blood orange purée                                                           |

## OUR FAVORITE CLASSIC COCKTAILS 16

|                                                                    |
|--------------------------------------------------------------------|
| Paper Plane // bourbon, aperol, lemon, amaro nonino                |
| Cucumber Gimlet // vodka, lime, muddled cucumber                   |
| Naked & Famous // mezcal, yellow chartreuse, aperol, lime          |
| Margarita // reposado tequila, orange liqueur, fresh-squeezed lime |



## AMAROS

|                                                        |                                                   |
|--------------------------------------------------------|---------------------------------------------------|
| Averna // bittersweet caramel, herbal, spiced, citrusy | Nonino // bittersweet caramel, vanilla, allspice  |
| Amaro Montenegro // coriander, marjoram, clove         | Cardamaro // wine based, gentle herbal bitterness |
| Bitter Bianco // pear, orange, rosemary, white pepper  | Pasubio // blueberries, pine, smoke, alpine herbs |