



## FOR THE TABLE

### CLARK STREET SOURDOUGH BATARD $\diamond$ 15 $\vee$

vermont creamery butter, honey, toasted fennel

### STEAK TARTAR<sup>^</sup> 28

egg yolk, black truffle, shallot, cornichons, parmesan, sourdough crostini

### HUMMUS & CUCUMBERS\* $\diamond$ 16 $\vee$

grilled cucumbers, harrisa, feta, fried garbanzo beans, pickled onions

### CRISPY MARBLE POTATOES 16 $\vee$ $\text{GF}$

aji amarillo aioli, pecorino romano, cilantro

### CHARRED RAINBOW CARROTS $\diamond$ 18 $\vee$ $\text{GF}$

mint pea pesto, honey scented yogurt, parmigiano, toasted pine nuts

### CUCUMBER & SNAP PEA PANZANELLA 19 $\vee$

heirloom tomatoes, aged cheddar, ranch, crispy sourdough

### AVOCADO TOAST $\diamond$ 17

roasted mushrooms, arugula, pecorino, olive oil

### GRILLED BROCCOLINI $\diamond$ 18 $\vee$ $\text{GF}$

parmesan, lemon, garlic chili oil

### PUGLIA BURRATA 24 $\vee$

meyer lemon marmalade, heirloom tomatoes, black garlic molasses, grilled sourdough

### ROASTED GREEN BEANS 21 $\vee$ $\text{GF}$

whipped feta, almond crumble, red onion, olive oil, banyuls vinegar

### SALMON CRUDO<sup>^</sup> 23 $\text{GF}$

coconut milk, fresno chili, kumquat, basil oil, cilantro, lime

### THE ASTER MEATBALLS 22

arrabiata, parmigiano, mozzarella

### TIGER SHRIMP COCKTAIL 22 $\text{GF}$

calabrian chili cocktail sauce

### THE BONE MARROW\* 24

bacon & onion jam, roasted garlic, grilled sourdough

### ½ DOZEN OYSTERS<sup>^</sup> 30

calabrian chili cocktail sauce, escabeche mignonette

## SALADS

### MARKET GREENS 15 $\text{VE}$ $\text{GF}$

cucumber, baby heirloom tomatoes, radish, champagne vinaigrette

### CHILLED WHITE BEAN SALAD $\diamond$ 19 $\vee$ $\text{GF}$

shallots, feta, sundried tomatoes, champagne vinaigrette

### DINOSAUR KALE 20 $\vee$ $\text{GF}$

pomegranate, pear, goat cheese, candied pecans, cranberry balsamic vinaigrette

### LEMON GROVE CAESAR\* $\diamond$ 21

romaine hearts, crispy onions, parmesan, boquerones, caesar dressing

## MAINS

### CHARRED CABBAGE TIKKA MASALA 27 $\text{VE}$ $\text{GF}$

arugula, cranberry, pickled kohlrabi, vegan feta

### MUSSELS MARINIÈRE\* 28

roasted tomatoes, leeks, white wine, garlic, butter, grilled sourdough

### ROASTED HALF CHICKEN 32 $\text{GF}$

herb jus, mushrooms, brussels sprouts, rainbow carrots

### CACIO E PEPE\* 29 $\vee$

chitarra pasta, pecorino, parmigiano reggiano, black pepper

### LEMON SHISO PASTA\* 30 $\vee$

chitarra pasta, lemon shiso pesto, stracciatella, toasted hemp seeds, parmesan, citron oil

### FENNEL SAUSAGE RIGATONI\* 32

roasted squash, kale, fennel puree, caramelized red onion

### RICOTTA AGNOLOTTI 33 $\vee$

san marzano tomatoes, calabrian chilies, white wine, basil, cream

### SEARED COD 38 $\text{GF}$

yu choy, mushroom confit, roasted marble potatoes, fumet

### ORA KING SALMON 40 $\text{GF}$

baba ghanoush, spiced beluga lentils, asparagus salad, pepper coulis

### STEAK FRITES 68

12oz NY Strip, roasted garlic aioli, chimichurri

$\vee$  VEGETARIAN

$\text{VE}$  VEGAN

$\text{GF}$  GLUTEN FREE

\*gluten free option available  $\diamond$  vegan option available <sup>^</sup> raw or undercooked

Chief Executive Chef Daniel Pfeifer-Kotz

LA

LEMON  
GROVE

CA