



FOR THE TABLE

CLARK STREET SOURDOUGH BATARD ♦ 15 (V)

vermont creamery butter, honey, toasted fennel

STEAK TARTAR^ 28

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

HUMMUS & CUCUMBERS*♦ 16 (V)

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

CRISPY YUKON GOLD POTATOES 16 (V) (GF)

aji amarillo aioli, pecorino romano, cilantro

CHARRED RAINBOW CARROTS ♦ 18 (V) (GF)

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

CUCUMBER & SNAP PEA PANZANELLA 19 (V)

heirloom tomatoes, aged cheddar, ranch, crispy sourdough

AVOCADO TOAST ♦ 17

roasted mushrooms, arugula, pecorino, olive oil

GRILLED BROCCOLINI ♦ 18 (V) (GF)

parmesan, lemon, garlic chili oil

PUGLIA BURRATA 24 (V)

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

ROASTED GREEN BEANS 21 (V) (GF)

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

SALMON CRUDO^ 23 (GF)

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

THE ASTER MEATBALLS 23

arrabiata, parmigiano, mozzarella

TIGER SHRIMP COCKTAIL 22 (GF)

calabrian chili cocktail sauce

½ DOZEN OYSTERS^ 30

calabrian chili cocktail sauce, escabeche mignonette

SALADS

MARKET GREENS 15 (VE) (GF)

cucumber, baby heirloom tomatoes, radish, champagne vinaigrette

CHILLED WHITE BEAN SALAD ♦ 19 (V) (GF)

shallots, feta, sundried tomatoes, champagne vinaigrette

DINOSAUR KALE 20 (V) (GF)

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

LEMON GROVE CAESAR*♦ 21

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

MAINS

CHARRED CABBAGE TIKKA MASALA 27 (VE) (GF)

arugula, cranberry, pickled kohlrabi, vegan feta

MUSSELS* 29

coconut milk, lime, serrano pepper, garlic, cilantro, grilled sourdough

ROASTED HALF CHICKEN 35 (GF)

pattypan squash, sugar snap peas, lemon caper sauce

CACIO E PEPE* 29 (V)

chitarra pasta, pecorino, parmigiano reggiano, black pepper

LEMON SHISO PASTA* 30 (V)

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 (V)

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

SEARED COD 38 (GF)

yu choy, mushroom confit, roasted marble potatoes, fumet

ORA KING SALMON 40 (GF)

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

STEAK FRITES 75

12oz NY Strip, roasted garlic aioli, chimichurri

(V) VEGETARIAN

(VE) VEGAN

(GF) GLUTEN FREE

*gluten free option available ♦ vegan option available ^ raw or undercooked

Chief Executive Chef Daniel Pfeifer-Kotz

LA

LEMON
GROVE

CA