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* 16 (VE)
roasted squash, red peppers, pickled apricot, vegan feta, toasted pumpkin seeds, za'atar, harissa vinaigrette

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

CRISPY LOLLIPOP SPROUTS 17 (V) (GF)
gochujang ranch, candied orange, pickled fresno chili, furikake, lemon

LAMB SKEWER & TOMATO SALAD 17 (GF)
cucumber, feta, olives, baba ghanoush, aleppo chili, sumac

GRILLED BROCCOLINI ◊ 18 (V) (GF)
parmesan, lemon, garlic chili oil

PUGLIA BURRATA* 24 (V)
sliced pear and fennel salad, hazelnut praline, red onion, fresno chili, meyer lemon vinaigrette, 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, stracciatella

TIGER SHRIMP COCKTAIL 22 (GF)
calabrian chili cocktail sauce

½ DOZEN OYSTERS^ 30
calabrian chili cocktail sauce, escabeche mignonette

(V) VEGETARIAN (VE) VEGAN (GF) GLUTEN FREE
*gluten free option available ◊ vegan option available ^ raw or undercooked

SALADS

MARKET GREENS 15 (VE) (GF)
cucumber, baby heirloom tomatoes, radish, champagne vinaigrette

BABY KALE & CASTELFRANCO 20 (V) (GF)
spinach, roasted beets, candied pecans, apple, humboldt fog, balsamic vinaigrette

LEMON GROVE CAESAR ◊ 21 (GF)
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)
roasted 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
sundried tomatoes, fennel cream, caramelized red onion

RICOTTA AGNOLOTTI 33 (V)
san marzano tomatoes, calabrian chilies, white wine, basil, cream

SPICY LINGUINI WITH CLAMS* 29
white wine, lemon, roasted shrimp oil, fresno chili

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 (GF)
12oz NY Strip, roasted garlic aoili, chimichurri

24oz BONE IN RIBEYE 165 (GF)
broccolini, caramelized onion au jus, herb compound butter

Chief Executive Chef Daniel Pfeifer-Kotz

LA — LEMON GROVE — CA

Please notify your server of any food allergies; not every ingredient is listed and your well-being is important to us.
Food items are cooked to order or served raw. Consuming raw or undercooked meat, seafood, or eggs may increase your risk of foodborne illness