



LUNCH MENU

SOUP OF THE DAY \$7

BOSC PEAR & ARUGULA SALAD

Arugula, Shaved Pear, Candied Pecans, Pear Vinaigrette, Point Reyes Blue Cheese, Saba \$12

OLDE SALT OYSTERS

Jalopeno-Cilantro Mignonette, Cocktail Sauce, Lemons \$15

CHEESE PLATE

Domestic and European Cheese, Rosemary Crackers, Fruits, Nuts \$15

SMOKED SALMON & GINGER SOURDOUGH PANCAKES

Salmon Roe, Lime, Crème Fraiche Sesame Seeds, Chili Oil, Persimmon \$16

ENTREES

CACIO E PEPE

Pancetta, Arugula, Black Pepper, Spaghetti, Grana Padana Cheese \$17

BEEF BOLOGNESE

Rigatoni, Spinach, Parmesan \$19

BEEF BURGER WITH HERBS, LEMON AND GARLIC

House Made Bun, pickled Tomato, Cheddar, Bacon, Chips \$17

HOUSEMADE FETTUCINI & BEEF CHEEK

Mushrooms, Caramelized Onion, Delicata Squash, House Made Ricotta, Tomme De Savoie Cheese \$18

DUCK CONFIT

Brown Turkish Lentils, Mirepoix and Red Wine Syrup \$16



BAR MENU

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