



LUNCH MENU

STARTERS

- SOUP OF THE DAY 9
- OLIVES & SOURDOUGH 7
herbs, olive oil, Clarke St. fresh bread
- BURRATA 13
olives, chili, preserved lemon, crostini
- HAMACHI CRUDO 14
yellowtail sashimi, fennel, radish, pomegranate seeds, yuzu citrus, olive oil
- BRUSSELS SPROUTS 10
lemon, grana padano
- CHEESE BOARD 18
selection of 3 artisan cheeses, fig compote, grapes, almonds
- CHARCUTERIE BOARD 25
selection of artisanal charcuterie & cheeses, mustard, fig compote, cornichons
- TODAY'S OYSTERS
6 for 15 / 12 for 30
mignonette, cocktail sauce, lemon wedge

PIZZAS

housemade dough | 3 day proof

- MARGHERITA 17
tomato, basil, fior di latte
- FUNGI 18
butter braised leeks, chives, truffle oil, roasted wild mushrooms, grana padano,
- SALSICCIA 19
fennel sausage, capers, red onion, smoked tomato, fior di latte, gremolata

SIDES

- GRILLED ASPARAGUS 9
- TRUFFLE FRIES 9
- SPICY ALMONDS 6

HOUSEMADE PASTA

- CHITARRA 20
thick hand cut noodles, pine nuts, sicilian pork meatballs, marinara
- PAPPARDELLE 23
flat wide pasta, angus beef ragu, horseradish gremolata

SALADS & SANDWICHES

- CAESAR 13
little gem lettuce, grana padano, croutons
- CHOPPED BABY KALE 13
coriander giardiniera, toasted hazelnuts, vinaigrette royale, lemon zest
- TUNA NIÇOISE 16
seared ahi tuna, haricots verts, red onion, fingerling potato, niçoise olives, egg, preserved meyer lemon vinaigrette
- GRILLED CHICKEN COBB 16
chopped chicken, bacon, tomato, egg, bleu cheese, avocado, red wine vinaigrette
- FRIED CHICKEN SANDWICH 17
karaage style chicken, savoy cabbage, red onion, cilantro, serrano, lime, aioli, brioche bun, fries
- BACKYARD BURGER 18
1/2 lb ground beef, lettuce, tomato, red onion, pickle, aioli, brioche bun, fries
(cheese +1, bacon +2)
- SALMON BURGER 19
scottish salmon, cabbage slaw, tomato, calabrian chili aioli, brioche bun, fries

BOTTOMLESS CHAMPAGNE COCKTAILS

\$22

<p>MIMOSA fresh orange juice</p> <p>ELDERFLOWER elderflower syrup</p>	<p>PALOMA fresh grapefruit juice</p> <p>BELLINI peach nectar</p>
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2-HOUR LIMIT

Please let us know of any dietary restrictions or food allergies.
 Consuming raw or uncooked meats, poultry, seafood, shellfish, & eggs may increase your risk of food borne illness.
 An 18% gratuity will be added to all parties of 6 or more.
 A 4% surcharge will be added to all food & beverage sales. 100% of this surcharge is used to support employee living wages & paid-sick leave benefits.