

LUNCH

APPETIZERS



FOR THE TABLE

ARTISANAL CHEESE 22

4 artisanal creamery cheeses, seasonal accompaniments, baguette

CHEESE & CHARCUTERIE 27

3 cured meats, 3 artisanal creamery cheeses, seasonal accompaniments

MEZZE 21

piquillo hummus, tabbouleh, mint labneh, greek olives, pickled vegetables, lavash, pita

FRENCH ONION SOUP 14

baguette crouton, thyme, gruyere

GRILLED OCTOPUS *gf* 20

black ink aioli, rainbow potatoes, spicy soppressata, salsa verde

BROCCOLI CAESAR 17

charred broccoli, classic caesar dressing, herb croutons, aged parmesan

FOIE GRAS BRÛLÉE 19

grilled sourdough, house jam

ESCARGOT 24

pancetta lardons, white wine, house butter, gruyere, grain toast

AHI TUNA CARPACCIO 20

avocado mousse, spring radish, trout roe, ponzo, crispy wonton

STEAMED MUSSELS *gf* 18

coconut milk, shellfish fumé, fresno chili, fine herbs

STEAK TARTARE 27

confit egg, cornichons, crostini

ASPARAGUS BURRATA SALAD *gf* 20

asparagus ribbons, pickled red onion, frisee, cherry tomatoes, balsamic vinaigrette

TUSCAN KALE SALAD *gf* 18

golden beets, candied pecans, stracciatella, shallot vinaigrette

add seared chicken +8 | shrimp +10 | steak +13

Executive Chef: Jules Odum

Chef de Cuisine: Michael Osinchak

ENTRÉE

gluten free bread available upon request +2.00

FRENCH DIP SANDWICH 22

caramelized onions, gruyere, horseradish aioli, natural jus

CROQUE MONSIEUR 22

sliced sourdough, béchamel, smoked ham, gruyere cheese

CHICKEN SALAD 17

tarragon mayo, boston lettuce, toasted sourdough bread

TURKEY CROISSANT 20

applewood smoked bacon, arugula, persian cucumber, dill aioli vinaigrette

RAT'S BURGER 23

cooked pink or no pink vermont cheddar, black truffle aioli, brioche bun
add applewood smoked bacon +2

ATLANTIC COD *gf* 32

wild mushrooms, spinach, spring leeks, fennel puree, saffron fumé

ROASTED EGGPLANT 25

whipped tahini, yogurt turmeric espuma, pomegranate seeds, fried chickpeas

STEAK AU POIVRE *gf* 38

crispy potatoes, roasted haricots vert

FUSILLI PASTA *gf* 29

exotic mushrooms, sundried tomatoes, spinach, radicchio, San Marzano tomato marinara, pecorino cheese

SMOKED MAITAKE MUSHROOM *vegan* 29

carrots, celery, salsify



SIDES

ROASTED ASPARAGUS 10

melted brie hrebed breadcrumbs

CREAMED SPINACH 10

pecorino

HAND CUT POTATOES *gf* 10

garlic herb butter, sea salt

TUSCAN BRAISED

KALE *gf, vegan* 10

chiles, braised shallot, lemon

OUR THANKS

TO GREAT LOCAL PRODUCERS, GARDENERS AND FARMERS

Griggstown Farm

Lucy's Kitchen and Market

