



# RUNCH



## APPETIZERS

FOR THE TABLE

### ARTISANAL CHEESES 29

3 artisanal creamery cheeses, seasonal compote, roasted nuts, honeycomb, crostini (dairy, gluten, nuts)

### TRIO OF SPREADS 31

garlic yogurt, red pepper hummus, eggplant caponata, with watermelon radish, cucumber, grilled naan (dairy, gluten)

### SMOKED SALMON PLATTER 27

cream cheese, capers, red onion, diced egg, tomato, toasted bagel (dairy, gluten)

### FRENCH ONION SOUP 15

baguette crouton, provolone, gruyere (dairy, gluten)

### VICHYSOISE 14

chives, truffle oil (dairy)

### HOUSE SMOKED PORK BELLY 22

6 minute egg, shaved asparagus, pickled shallot, blood orange gastrique

### STEAMED MUSSELS 23

fennel, tarragon, white wine, cherry tomato, lemon zest, rustic bread (dairy, gluten)

### GRILLED OCTOPUS 22

mint labneh, grilled pineapple, spicy soppressata, salsa verde, shaved celery (dairy)

### SOURDOUGH RICOTTA TARTINE 18

sugar snaps, shaved fennel, orange supreme, pea shoots, fennel pollen (dairy, gluten)

### BROCCOLI CAESAR 17

grilled broccoli, house made ceasar, shaved 24-month parm, brioche croutons (dairy, gluten, fish)

### SPRING BURRATA 18

fava bean puree, asparagus tips, spring peas, cherry tomato, baby radish, baby spring mix greens, black truffle vinaigrette (dairy)

### CHOPPED SALAD 18

baby gem lettuce, red cabbage, tomatoes, pickled red onion, chickpeas, preserved lemon vinaigrette

Add a Protein to Your Salad

grilled chicken +8 | shrimp +10 | steak +13

## ENTREES & SANDWICHES

### VEGETABLE FRITATTA 21

asparagus, bell pepper, spinach, cheddar, parsley (dairy)

### CHALLAH FRENCH TOAST 20

fresh berries, powder sugar, maple syrup (dairy & gluten)

### FRENCH DIP SANDWICH 22

caramelized onions, gruyere, natural jus

### CROQUE MONSIEUR 23

smoked ham, gruyere, bechamel, sourdough, green salad (dairy & gluten)

### TURKEY CROISSANT 22

applewood smoked bacon, arugula, persian cucumber, dill aioli

### RAT'S BURGER 23

brioche bun, lettuce, tomato, onion, truffle aioli, pickle spear, wedges (dairy, gluten)  
Add Bacon +2

### SHRIMP & GRITS 27

grilled shrimp, tumbleweed polenta, hot honey (shellfish, gluten)



## SIDES

### HARICOTS VERTS 9

Brown butter, caper, lemon, almonds (nuts)

### HAND CUT POTATO WEDGES 10

herb butter, sea salt butter

### VEGETABLE MEDLEY 10

baby corn, lima beans, snap peas, bell pepper, baby carrot

Executive Chef: Jules Odum | Chef de Cuisine: Michael Osinchak

