



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, watermelon radish, cucumber, grilled naan (dairy, gluten)

SMOKED SALMON PLATTER 27

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

CROQUE MONSIEUR 23

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

TURKEY CROISSANT 22

applewood smoked bacon, arugula, persian cucumber, dill aioli (dairy, gluten)

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, dairy)

HAND CUT POTATO WEDGES 10

herb butter, sea salt, butter (dairy)

VEGETABLE MEDLEY 10

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

Executive Chef: Josh Quintana | Chef de Cuisine: Michael Osinchak

