



## LUNCH MENU

### SOUPS & SALADS

**BUTTERNUT SQUASH SOUP** • \$8/14

warm winter spices balsamic reduction (v, gfp)

**CREAMY TOMATO SOUP** • \$8/\$14

with basil herb oil

**RADICCHIO, FENNEL AND APPLE SALAD** • \$19

Castelfranco + Trevisano radicchio, fennel, pomegranate seeds, pecans and vin cotto (v, vgp, gf)

### SAMMIES & PIES

*served with a mixed greens house salad*

**FRENCH ONION GRILLED CHEESE** • \$17

Gruyere + Provolone cheese, French onion style caramelized onion.

**BAHN MI** • \$19

Crispy pork belly or shrimp with spicy mayo, pickled onion, cilantro, fresno chili.

**LOCAL MUSHROOMS AND POLENTA** • \$26

Pan roasted King Trumpet, Maitake + Shiitaki mushrooms, delicata squash, mascarpone polenta (v,gf).

### SNACKS & SIDES

**SAVORY HAND PIES** • \$7 each

- Korean beef, bok choy + corn
- Spinach + artichoke
- White bean, spigarello kale + pecorino

**SAUTEED BROCCOLINI** • \$7

garlic confit, chili (vgp, gf)

**CRISPY FINGERLING POTATOES** • \$7

With fresh herbs and garlic aioli (gf)