



LUNCH MENU

STEELHEAD TROUT AND SHRIMP PATE • \$17

Remoulade, kumquat compote, sea salt, herbs + crackers

CREAMY TOMATO SOUP • \$7

Classic + cozy with thyme and herb oil (v)

SAVORY HAND PIES • \$7 each

-Spinach + Artichoke

-Trout, leek + potato

POACHED PEAR WINTER SALAD • \$19

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

QUINOA GRAIN BOWL • \$18

Arugula pesto, seasonal house-pickled vegetables, pistachio + feta (vg, gf)
add shrimp \$5

GRILLED CHEESE • \$16

Goat + Gruyere cheeses, house made fig jam, Dijon mustard with mixed greens

CHORIZO SAUSAGE SANDWICH • \$19

Housemade chorizo with romesco sauce, arugula, pickled fennel, asiago cheese +, house salad

BANH MI • \$19

Crispy pork belly with spicy mayo, pickles, cilantro and fresh red chili + house salad

SIDES

ROASTED DELICATA SQUASH • \$7

with brown butter + toasted pistachios (vgp, gf)

CRISPY FINGERLING POTATOES • \$7

With fresh herbs and garlic aioli (gf)

TOSSED GREEN SIDE SALAD • \$5

Fresh greens and radish in a balsamic vinaigrette (v, gf)