

LUNCH & DINNER



ENTREES

SMOKED SALMON DEVILED EGGS

\$13

mustard, dill, creme fraiche, scallions, & sturgeon caviar

CAESAR SALAD

\$12

romaine, croutons, basil, parmesan, & boquerones

BEETS & WATERMELON SALAD

\$12

watercress, roasted pistachio, humboldt fog, & lemon thyme

BRUSCHETTA BOCCONCINI

\$10

serrano ham, tomato, basil oil, & balsamic reduction

AVOCADO TOAST

\$10

cherry tomato confit, burrata, crispy pancetta

PULLED PORK SLIDER

\$6

soy-ginger glazed, red cabbage, & apple coleslaw

BEEF SLIDER

\$8

american cheese pickles, onions, yellow mustard, ketchup

HOMEMADE GREEN PLANTAIN CHIPS

\$6

avocado salsa, jalapeno, & cilantro lime juice

HOMEMADE SPICY POTATO CHIPS

\$7

paprika, cayenne, & bell pepper tomato aioli

CHARCUTERIE PLATE

\$12

copa prosciutto, salami, pickled pearl onions, cornichons, & rustic crackers

PANINI'S

SALMON

\$14

dill, CremeFraiche, piquillo

TUNA MELT

\$14

tomato, onions, mayo & Swiss gruyere

PORTABELLO

\$13

humus, roasted peppers, goat cheese

PROSCIUTTO

\$14

fresh mozzarella, tomato & pesto

CUBANO

\$13

pickles, Black Forest ham, bacon aioli, onion, jam & gruyere