

# LUNCH

## SNACKS & STARTERS

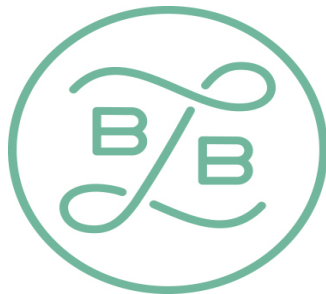


- Smoked trout deviled eggs / 10
- Beef fat fries with remoulade / 8
- \*Crudo with sea urchin mayo, yuzu kosho, cucumber & pickled rhubarb / 21
- \*Beef carpaccio with parmesan, capers & arugula / 22
- \*Steak tartare with chimichurri & harissa / 16
- Seared octopus with brandade, chorizo & salsa verde / 18
- Mushroom schnitzel with apple butter, quail egg, radish sauerkraut & alpine cheese / 14

## BREADS & SPREADS



- Grilled corn bread with ramp honey butter / 6
- Amano pan sourdough bread with cultured butter OR truffle butter / 6
- Sea salt & rosemary focaccia / 5
- Pimento cheese with toast / 8



## CHEESE & CHARCUTERIE



- Cheese & charcuterie plate-chef's choice of 3 cheese & 3 charcuterie selections with accompaniments / 27
- Tinned sardines in tomato with savory jams, pickles & crackers / 20
- Jamon iberico with pan tomaca & olives / 24
- Bresaola with black olive fig tapenade & parmesan / 15
- Pate grandmere with mustard, rye & pickled vegetables / 14
- Chicken liver mousse crostini with strawberry rhubarb jam & lard nuts / 12
- Pork rilette with luxardo cherry gelee, mustard, pickles & bread / 14
- Pork tongue pastrami with tonnato sauce, celery & radish / 10

## SALADS



- Roasted cauliflower & grape salad with pickled pepper vinaigrette, almonds & parmesan / 13
- Roasted carrots with garbanzos, baba ghanoush, dates, olives, feta & pistachio dukkah / 14
- Roasted beet, strawberry & pea salad with pickled currants, goat cheese labneh & 'nduja honey / 14
- Butter lettuce salad with pears, pickled onion, blue cheese, saba & pancetta everything spice / 12

## SOUP



- Grass fed beef chili with cheddar & sour cream cup / 6 bowl / 12
- Sausage, white bean & kale soup with olive oil & parmesan cup / 5 bowl / 10
- Mug of beef bone broth / 7

## SANDWICHES served with choice of greens salad or beef fat fries



- \***Roast beef** with cheddar, roasted cherry tomatoes & horseradish cream / 16
- \***Corned beef tongue reuben** with cheese, spicy sauerkraut, & pickled mustard seed aioli / 15
- \***Cuban**-pressed ham, bacon, cheese, pickles, pickled jalapeno & mustard / 16
- \***Bbq pork** with cabbage-apple slaw & pickled jalapeno aioli / 16
- \***Pork belly banh mi** with miso sriracha aioli, pickled carrot & cucumber / 15
- \***Seared steak** with truffled mushroom duxelle, braised kale, roasted grapes & onion / 17
- Muffaletta sandwich**-salami, mortadella, provolone, olive tapenade & giardiniera / 15
- Fried chicken** with hot honey butter, collard greens, garlic pickles & pimento cheese / 17
- \***Burger** with rush creek fondue, mushroom duxelle, grilled pickled onions, jamon crumbles / 18
- Pate sandwich** on rye with & pickled red onions / 14

# DINNER

## SNACKS & STARTERS

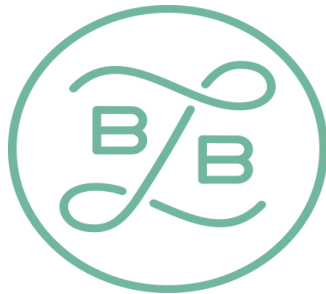


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## VEGETABLES / SOUP



- Roasted cauliflower with pickled pepper, almond, grape & parmesan / 12
- Baba ghanoush with roasted carrots, dates, olives, feta & pistachio dukkah / 12
- Roasted beet, strawberry & pea salad with pickled currants, goat cheese labneh & 'nduja honey / 14
- Butter lettuce salad with pears, pickled onion, blue cheese, saba & pancetta everything spice / 12
- Sausage, white bean & kale soup with olive oil & parmesan / 10

## SANDWICHES served with choice of greens salad or beef fat fries



- Fried chicken with hot honey butter, collard greens, pickled zucchini & pimento cheese / 17
- \*Cuban-pressed ham, bacon, cheese, pickles, pickled jalapeno & mustard / 16
- \*Corned beef tongue reuben with cheese, spicy sauerkraut, & pickled mustard seed aioli / 15
- \*Bbq pork with cabbage-apple slaw & pickled jalapeno aioli / 16
- \*Burger with rush creek fondue, mushroom duxelle, grilled pickled onions, jamon crumbles / 18

## PLATES



- \*Butcher's cut steak frites with warm spinach, bone marrow red wine butter, fries & aioli / 28
- Pork coppa steak with mole, salsa macha, avocado, pickled radish, tomatillos & pineapple / 28
- Fettuccine with spicy lamb puttanesca, ricotta & preserved lemon / 24
- Linguica sausage with clams, potatoes, leeks, fennel, romesco & grilled bread / 26
- Skate fish cheeks with pea puree, asparagus, mushrooms, brown butter caper sauce, curry raisin, pine nut / 28