

lunch



Appetizers

WARM OLIVES	9	CRISPY PICKLES	9
		Ranch dressing	
SPICED NUTS	9	SCOTCH EGG	7
RED LENTIL HUMMUS	9	Truffled red onion jam	
Cold pressed canola oil, feta, grilled flatbread			
ROAST CARROT SPREAD	9	FRIED CALAMARI	14
Lemon pickle, yogurt, grilled flatbread		Preserved lemon, pickled red chili, lemon mayo	
AHI TUNA TARTARE	16	CHICKEN WINGS	16
Avocado, celery, yuzu hot sauce, squid ink crackers		Adobo chili, apple, celery	
BEEF TARTARE	16	FOIE GRAS & WAFFLE	17
Oyster aioli, dill, caper, fennel cracker		Maple syrup, blueberry, truffle crème fraiche	

Salads

Add chicken +6 or Add salmon +8

HOUSE CHOP	14
Spinach, red cabbage, baby gem, avocado, goat cheese, dill vinaigrette, corn	
CAESAR SALAD	14
Baby gem, smoked bacon, crisp croutons, fresh basil, Caesar dressing	
SPICED PUMPKIN AND SPINACH SALAD	14
Field spinach, spiced pumpkin, feta, sherry dressing	

Pizzette

MARGHERITA	13
San Marzano tomato, mozzarella, basil	
PANCETTA	14
Mozzarella, rosemary, chili, cherry tomato	
MUSHROOM	16
Pecorino, truffle creme fraiche, pine nuts, arugula	

Meat, Fish & Poultry

FISH & CHIPS	19
Battered haddock, triple cooked chips, dill, curry vinaigrette, tartar sauce	
FOGO ISLAND COD	28
Celeriac puree, salsa verde, herb salad	
MAPLE GLAZED SALMON	24
Pickled fennel, radish, grilled lemon, dill roast potatoes	
HERB ROASTED CHICKEN BREAST	24
Brown butter vinaigrette, parsnip, beets	
STEAK & CHIPS	29
8 oz top sirloin, triple cooked chips, veal jus	

Sandwiches

Served with house fries. Upgrade to green salad +2

EGGPLANT PARM	15
Crispy eggplant, mozzarella, San Marzano, parmesan, tomato sauce	
CHICKEN BLT	16
Marinated chicken, smoked bacon, tomato, lettuce, lemon mayo	
DRY AGED BURGER	17
Russian dressing, pickles, lettuce, cheddar	
FOOTLONG WAGYU HOT DOG	19
Truffle sauerkraut, dijonaise, crispy onions, pickled jalapeño	
HOUSE SMOKED BRISKET	16
Caramelized onions, pickled jalapeño, cheddar, house made beer mustard, arugula	