

<LUNCH>

STARTERS

CHEF ELGELDA'S HOUSE-MADE FALAFEL 8
tahini & harissa dip

HOUSE BBQ CHIPS, SMOKED ONION DIP 8

TUNA TARTARE 16
green onion, mango & cucumber relish, jerk honey & taro chips

SMOKED DUCK QUESADILLA 12

SEASONAL SOUP 9

PLATES

*add sweet potato fries, truffle fries or garlic fries (\$2)
add salmon (\$10), add grilled shrimp (\$8), add steak (\$20)*

V 1.0

CRISPY POACHED CHICKEN CAESAR 20

NIÇOISE-STYLE SEARED TUNA SALAD 20

HOUSE ROASTED TURKEY BLTA 18

GRILLED TRIO OF CHEESE & TOMATO BISQUE 16

CUBAN STYLE PANINI, CITRUS MOJO 18

GRASS FED BURGER 18
(each \$1) sub chicken breast or house-made veggie burger

V 2.0

CAULIFLOWER STEAK 22
quinoa & lentil pilaf, coconut curry sauce

KALE & QUINOA SALAD 16
hearts of palm, crisp apple, heirloom tomato, citrus yogurt dressing

HOUSE-MADE SALMON BURGER 18
wild arugula & yogurt remoulade, whole wheat bun

PROSCIUTTO, GOAT CHEESE & DRIED FIG FLATBREAD 14
truffle oil & wild arugula salad

BUCATINI 25
fresh clams, pancetta & herbed broth

SUSTAINABLE SALMON FILLET 30
lemongrass miso broth & baby bok choy

SIDES

GREEN OR CAESAR SALAD 6

FRIES, COLE SLAW OR ONION RINGS 6

TRUFFLE OR SWEET POTATO FRIES 7

FRESH FRUIT 7

[CRAFT/CODE]
kitchen & cocktails

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