

<LUNCH>

STARTERS

ELGELDA FALAFEL, TAHINI & HARISSA DIPS 8

BASKET OF HOUSE BBQ CHIPS & SMOKED ONION DIP 8

TUNA TARTARE 16

*coriander & lime dressed, corn & black bean salsa,
chipotle honey & fresh tortilla chips*

SEASONAL SOUP 9

GRILLED CHICKEN & POBLANO QUESADILLA 14

PLATES

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

KALE & TOASTED QUINOA SALAD 18

*roasted beets, fresh citrus, laura chenel goat cheese,
heirloom tomato & citrus vinaigrette*

CRISPY POACHED CHICKEN CAESAR SALAD 20

NICOISE STYLE SEARED TUNA SALAD 20

HOUSE ROASTED TURKEY BLTA CLUB 18

GRILLED TRIO OF CHEESES ON COUNTRY BREAD & TOMATO BISQUE 16

ANGUS BEEF STREET TACOS 18

shaved radish, green onion, cilantro, avocado crema & pico

CUBAN STYLE PANINI, CITRUS MOJO 18

SUNFED FARMS GRASS FED BURGER 18

[toppings each \$1] sub chicken breast or house made veggie burger

HOUSE-MADE SALMON BURGER 18

wild arugula & yogurt remoulade, whole wheat bun

CAULIFLOWER STEAK 22

quinoa & lentil pilaf, coconut curry sauce

PROSCIUTTO, GOAT CHEESE & DRIED FIG FLATBREAD 14

truffle oil & wild arugula salad

BUCATINI 25

shrimp, pancetta, herbed broth, house made ricotta

SUSTAINABLE SALMON FILLET 30

lemongrass miso broth & baby bok choy

SIDES

MIXED GREEN OR CAESAR SALAD 6

FRIES, SLAW OR ONION RINGS 6

TRUFFLE OR SWEET POTATO FRIES 7

FRESH FRUIT 7

[CRAFT/CODE]
kitchen & cocktails

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