

Lunch

beginnings

bread + butter	6/9
selection of local breads + house cultured butter	
bagna cauda	3
brussels	10
fish sauce, soy, fresno, basil	
umami doughnut	9
kombu, raclette, miso	
hamachi	15
avocado, citrus, herbs	
beets	12
goat cheese, orange gastrique, black walnut	
heirloom tomato	13
10 yr hook's cheddar, watermelon, cucumber	
arancini	9
charcuterie	14
chef's selection	
cheese	15
chef's selection	
charcuterie + cheese	28
composed board	

sandwiches - salads

lobster roll	21
old bay, fries	
shaved vegetable salad	15
champagne vinaigrette, blue cheese, arugula, mint	
tuna poke	17
black tahini, castelvetrano, arugula, mint	
slagel farms burger	18
bacon, hook's cheddar, house pickle, herb honey mustard	
fish or fried chicken tacos	16
pickled cabbage, lime, salsa verde, chihuahua	
steak sandwich	15
marinated hanger steak, charred onion on baguette, lettuce + tomato	
fried green tomato grilled cheese	14
house pimento cheese, herb honey mustard, rye bread	
chicken club	15
brined amish chicken, bacon, lettuce, tomato, sourdough	
lobster mac + cheese	15

mains

hanger steak	23
charred onion soubise, trumpet mushrooms, cipollini, salsa verde	
spaetzle	18
raclette, asparagus, corn	
fried chicken	24
honey, hot sauce, arugula, chives, fine herbs	
scallop	23
corn, maitake, charred onion	

pastas

pierogi	16
ricotta, mushroom, pickled onion, parsnip	
raviolo	15
quail egg, hazelnut, brown butter	
tajarin	14
smoked sunchoke, sunflower shoots, egg yolk	
chitarra	15
truffle salsa, truffle froth, parmesan	

pizzas

prosciutto	16
mushroom, truffle, parmesan	15
fennel sausage	14
margherita	14



Executive Chef - Kyle Gieseke
General Manager/Beverage Director - Benjamin Meyer

Consuming raw or undercooked meats, poultry, seafood or eggs may increase your risk of foodborne illness. Please advise your server of any food allergies you may have before ordering.