

Lunch Menu

Starters

Green Salad, Farmer's Cheese, Barrel Vinegar and Herbs 10

Wood Roasted Apple and Autumn Squash Chowder 9

Braised Celery Knob Salad, Grilled Hen of the Woods Mushrooms and Remoulade 10

Classic Dordogne Salad, Duck Confit, Gizzards and Toasted Walnuts 12

Soup of the Day 9

Sandwiches

Grass Fed Beef Burger, Smoked Onion Remoulade, Dill Pickle and Hand Cut Fries 15

Reuben Sandwich, House cured Corned Beef, Saurkraut and Gruyere Cheese 14

Pressed Turkey and Fontina Sandwich, Eggplant Relish, Crispy Roman Artichokes 14

Salads

Great American Cobb Salad, Roasted Turkey, Maytag Blue, Pastured Egg, Apple, Avocado and Bacon 15

Catalonian Xato Salad, Poached Tuna, Bacalao, Anchovies, Escarole, Olives, Manchego and Romesco 18

Greek Salad, Wild Oregano Vinaigrette, Feta, Cucumber and Coriander 12

Add Pasture raised Chicken 5

Mains

Steamed Mussels, Saffron Broth, Pickled Lemon, Fregola and Herbs 18

Pastured Chicken, Heirloom Squash, Summer Greens and Yogurt 22

Hand cut Tagliatelle Pasta, Autumn Squash, Sage, Pine Nut and Bacon 18

Piedmontese Beef Skirt Steak, Celery Root Pudding, Horseradish and Concord Grapes 26

House Smoked Kielbasa, Braised Sauerkraut and Porcini Ragu 16

Shakshuka, Two farm Eggs coddled in a Spicy Market Pepper and Tomato Ragu 11

Add Marinated Feta 1, Add Mergeuz Sausage 2

Fish of the Day 25

Side of Fries 5

½ Soup and Sandwich; Cup of soup with choice of any sandwich except Burger 14

Executive Chef: Matthew Weingarten

18% service charge will be added to parties of 6 or more. This is a non-smoking restaurant