

LUNCHEE

SNACKS

- WARM OLIVES herbs, citrus, piquillo peppers 5.
- HUMMUS & FLATBREAD crispy chick peas, lemon oil, cucumber, kalamatas 8.
- PICKLE JAR seasonal assortment 6.
- BURRATA moroccan chermoula, toasted pistachio, smoked sea salt, flatbread 10.

SALADS

- HOUSE field greens, radish, pickled shallots, hazelnuts, red wine vinaigrette 9.
- BUTTER LETTUCE hearts of palm, candied almonds, champagne vinaigrette 11.
- KALE & QUINOA radish, apple, feta, rye crouton, roasted shishito vinaigrette 12.
- LIL' GEMS cucumbers, radish, bacon, pt reyes blue, buttermilk dressing 12.
- CAESAR romaine, crouton, grana, caesar dressing 10.
- Add to any salad... bacon 2. chicken 3.

SHARE

- ASPARAGUS & NETTLE VICHYSOISE green garlic, pea tendril, speck, crouton 9.
- BEEF TARTARE pickled shallots, capers, mustard, cured yolk, radish, flatbread 12.
- CHARCUTERIE BOARD house made & curated meats, accompaniments 9./15.
- CHEESE BOARD assorted, fresh fruit, granola, honeycomb, chutney 9./15.

PIZZAS

- MARGHERITA tomato sauce, mozz, parm, basil 12.
- PORK & PADRON pork belly, bacon, guanciale, pickled peps, mozz, honey 15.
- SAUSAGE & KALE goat cheese, mozz, lemon zest, parm, chili oil 14.
- ASPARAGUS green garlic cream, guanciale, mozz, wood sorrel, pecorino 17.
- MUSHROOM onion, gruyere, thyme, mozz, truffle oil 15.
- BACON & EGGS pancetta, mozz, chili flake, arugula 14.
- MEATBALL PIE tomato sauce, ricotta, mozz, parm, parsley 13.
- Add to any pizza... burrata 3. arugula 1. speck 3. egg 2. pancetta 2.