

# LUNCHEE

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## SNACKS

- WARM OLIVES citrus, rosemary, smoked paprika 5.
- HUMMUS & FLATBREAD crispy chick peas, lemon oil, cucumber, kalamatas 9.
- PICKLES seasonal vegetable assortment 6.
- BURRATA moroccan chermoula, toasted pistachio, smoked sea salt, flatbread 10.
- BUTTERNUT SQUASH SOUP arugula pistou, almond 6./10.

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## SALADS

- FALL FRUIT endive, watercress, feta, bourbon maple vinaigrette 12.
- KALE & QUINOA radish, apple, feta, sesame crouton, shishito vinaigrette 12.
- LIL' GEMS cukes, radish, cherry toms, bacon, blue cheese, buttermilk dressing 12.
- CAESAR romaine, crouton, parm, caesar dressing 11.
- add to any salad... bacon 2. chicken 3. spanish white anchovy 3.

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## SHARE

- BEEF TARTARE pickled shallot, caper, mustard, cured yolk, radish, flatbread 13.
- CHARCUTERIE BOARD house made & curated meat, accompaniments 9./15.
- CHEESE BOARD assorted, fresh fruit, honeycomb, jam 9./15.

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## PIZZAS

- MARGHERITA tomato sauce, mozz, parm, basil 12.
- PORK & PADRON pork belly, bacon, guanciale, pickled peppers, mozz, honey 15.
- SAUSAGE & KALE goat cheese, mozz, lemon zest, parm, chili oil 14.
- MUSHROOM onion, mozz, thyme, gruyere, truffle oil 16.
- 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.