

# LUNCHEE

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## SNACKS

- WARM OLIVES sweetie drop peppers, citrus, rosemary, smoked paprika 6.
- HUMMUS & FLATBREAD pistachio, lemon oil, cucumber, kalamatas 10.
- PICKLES seasonal vegetable assortment 6.
- BURRATA moroccan chermoula, toasted pistachio, smoked sea salt, flatbread 11.
- CAULIFLOWER SOUP apple, pink peppercorn, olive oil 6./10.

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## SALADS

- KALE & QUINOA radish, apple, feta, crouton, shishito vinaigrette 12.
- LITTLE GEMS cucumber, radish, bacon, pt reyes blue, buttermilk dressing 12.
- CAESAR romaine, chicories, crouton crumble, 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, chermoula 14.
- CHARCUTERIE BOARD house made & curated meat, accompaniments 11./17.
- CHEESE BOARD assorted, fresh fruit, honeycomb, jam 11./17.

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## PIZZAS

- MARGHERITA tomato sauce, mozz, parm, basil 13.
- POTATO roasted garlic, mozz, rosemary oil, thyme, parm 15.
- 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 15.
- MEATBALL PIE tomato sauce, ricotta, mozz, parsley, parm 15.
- add to any pizza... burrata 3. arugula 1. prosciutto 3. egg 2. pancetta 2.