

LUNCH STARTERS

BAKED GOAT CHEESE DIP (GFO +\$3, Veg, N) \$17
Roasted mushrooms - caramelized onion -
truffle walnut pesto - arugula - grilled bread

BRUSSELS SPROUTS (V, N) \$17
Almonds - beet hummus - pickled onion - lime sriracha

BUFFALO CAULIFLOWER (V, N) \$17
Cauliflower wings - buffalo sauce -
cashew vegan blue cheese - crudité

CRISPY CALAMARI \$17
Buttermilk battered - herbs & spices -
Italian peppers - sweet chili dipping sauce

THAI MUSSELS (GFO +\$3) \$17
Organic coconut milk - scallion - ginger -
cilantro - lemongrass - grilled bread

CHARCUTERIE (GFO +\$3)

Assorted meats and cheeses with grilled bread and accoutrements

CHEESES

Bavarian Creamy Blue
Red Rock Blue Cheddar
MouCo Truffello
Manchego
Beemster
Burrata



MEATS

Elevation Truffle Salami
Mortadella
Soprecider
Prosciutto
Capicola
Elk Summer Sausage



ask server for availability

CHOOSE 2- \$18 | CHOOSE 4- \$32 | CHOOSE 6- \$42 | CHOOSE 8- \$50
CHOOSE 3- \$26 | CHOOSE 5- \$37 | CHOOSE 7- \$46 | CHOOSE 9- \$54

SOUP

TOMATO SOUP (GFO, Veg) \$6 (Cup) \$9 (Bowl)
Plum tomato - aromatics - chevre grilled cheese crouton

All substitutions subject to charge.



LUNCH RAW BAR

SNOW CRAB CLUSTER (GF) \$16

EAST AND WEST COAST OYSTERS* (GF) \$18 (Half Doz)
Please inquire about today's selection \$32 (Full Doz)

STEAK TARTARE* \$18
Prime Filet mignon - capers - cornichon - shallots - dijon -
crispy quinoa - quail egg - evoo - homemade crostini

SALAD

CITRUS SALAD (N, GF, Veg, VO) \$18
Almonds - grapefruit - orange - avocado - goat cheese -
mixed greens - lemon shallot vinaigrette

CAESAR SALAD (GFO) \$10 (Half) \$15 (Full)
Romaine - parmigiano - pickled onion - white anchovy -
brioche croutons

APPLE CHEESE CHIVE (GF, Veg) \$10 (Half) \$15 (Full)
Granny Smith apple - manchego - evoo - chives

QUINOA SALAD (GF, Veg) \$16
Chipotle lime - black truffle molasses - grilled avocado -
black beans - onion - pepper - tomato - edamame - chevre

SIDES & TOPPERS

CHICKEN \$10 **VERLASSO SALMON*** \$15

STEAK* \$16 **CAJUN SHRIMP** \$11

FRENCH FRIES \$11 **TRUFFLE FRIES** \$14

Our classically trained, award winning Chef focuses on ties to community, uses organic and locally - sourced ingredients to emphasize mirrored seasonality to bring vibrant flavors to the plate and palate.

LUNCH ENTREES

BLACK SMITH BURGER* (GFO +\$3) (Add truffle fries \$2) \$21
Brioche bun - cheddar - lettuce - tomato - pickle -
onion - fries - add avocado \$3 - add bacon \$3

QUINOA BURGER (Veg) (Add truffle fries \$2) \$21
Beet - garbanzo beans - onion - lemon - tomato -
pickled onion - giardiniera - fries

WAGYU RUEBEN (GFO +\$3) (Add truffle fries \$2) \$19
Jewish rye - wagyu corned beef - sauerkraut -
thousand island - gruyere - fries

GRILLED CHEESE & TOMATO SOUP (Veg) (GFO +\$3) \$16
Brioche - three cheese - garlic butter -
tomato soup - aromatics

BOLOGNESE RIGATONI (GFO +\$5) \$20
Plum tomato sauce - beef - pork -
aromatics - parmigiano - garlic bread

STEAK FRITES* (GFO +\$3) \$27
Prime NY strip - arugula - tomato -
green peppercorn brandy - truffle fries

VERLASSO SALMON* \$26
Ginger shiitake broth - baby bok choy - cilantro -
tarragon - watermelon radish - crispy rice cake

SHRIMP & GRITS (GF) \$22
Cheddar - scallion - blackened shrimp -
spinach - bacon - Cajun cream - crispy shallot

VIETNAMESE COCONUT CURRY (GF, VO) \$25
Crab - shrimp - mussels - clams - salmon - cilantro -
zucchini noodles - rice - coconut milk - ginger - radish

V - vegan | Veg - vegetarian | VO - vegan option
GF - gluten free | GFO - gluten free option available
N - contains nuts

A 20% Service fee will be added to parties of 8 or more.

Tips are shared collectively to ensure fair distribution among our dedicated team.
Gratuity goes to all staff who contribute to your experience.
thank you for your support

*These menu items may contain raw or undercooked ingredients. We serve the freshest products possible, however, consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.