

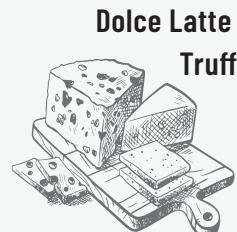
## LUNCH STARTERS

<b>BRUSSELS SPROUTS (N)</b>	<b>\$16</b>
Beet hummus - pickled onion - lime sriracha - almonds	
<b>BAKED GOAT CHEESE DIP (GFO +\$3, Veg, N)</b>	<b>\$16</b>
Roasted mushrooms - caramelized onion - truffle - walnut pesto - grilled bread	
<b>THAI MUSSELS (GFO +\$3)</b>	<b>\$17</b>
Organic coconut milk - scallion - ginger - cilantro - lemongrass - grilled bread	
<b>CRISPY CALAMARI</b>	<b>\$17</b>
Buttermilk battered - herbs & spices - Italian peppers - sweet chili dipping sauce	
<b>BUFFALO CAULIFLOWER (V, N)</b>	<b>\$15</b>
Cauliflower wings - buffalo sauce - cashew vegan blue cheese - crudité	

## CHARCUTERIE (GFO +\$3)

Assorted meats and cheeses with grilled bread and accoutrements

### CHEESES



### MEATS



ask server for availability

**CHOOSE 2- \$16 | CHOOSE 4 - \$30 | CHOOSE 6 - \$39 | CHOOSE 8 - \$47**  
**CHOOSE 3- \$23 | CHOOSE 5 - \$35 | CHOOSE 7 - \$43 | CHOOSE 9 - \$51**

## SOUP

<b>BUTTERNUT BISQUE (GF, Veg)</b>	<b>\$8(Cup)</b>	<b>\$11(Bowl)</b>
Coconut milk - vanilla - ginger - chili oil - pepitas		
<b>TOMATO SOUP (GFO, Veg)</b>	<b>\$6(Cup)</b>	<b>\$9(Bowl)</b>
Plum tomato - aromatics - chevre grilled cheese crouton		

\*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.



## LUNCH RAW BAR

<b>STEAK TARTARE*</b>	<b>\$18</b>
Prime Filet mignon - capers - cornichon - shallots - dijon - crispy quinoa - quail egg - evoo - homemade crostini	
<b>EAST AND WEST COAST OYSTERS* (GF)</b>	<b>\$18(Half Doz)</b>
Please inquire about today's selection	<b>\$32(Full Doz)</b>
<b>SNOW CRAB CLUSTER (GF)</b>	<b>\$14</b>

## SALAD

<b>CAESAR SALAD (GFO)</b>	<b>\$9(Half)</b>	<b>\$14(Full)</b>
Romaine - parmesan - pickled onion - white anchovy - brioche croutons		
<b>APPLE CHEESE CHIVE (GF, Veg)</b>	<b>\$10(Half)</b>	<b>\$15(Full)</b>
Granny Smith apple - manchego - chive		
<b>QUINOA SALAD (GF, Veg)</b>		<b>\$15</b>
Chipotle lime - black garlic molasses - grilled avocado - black beans - onion - pepper - tomato - edamame - chevre		

## SIDES & TOPPERS

<b>CHICKEN</b>	<b>\$10</b>	<b>VERASSO SALMON*</b>	<b>\$14</b>
<b>STEAK*</b>	<b>\$16</b>	<b>CAJUN SHRIMP</b>	<b>\$10</b>
<b>FRENCH FRIES</b>	<b>\$11</b>	<b>TRUFFLE FRIES</b>	<b>\$14</b>

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)** **\$19**  
 Brioche bun - cheddar - lettuce - tomato - pickle - onion - fries - add avocado \$3 - add bacon \$3

**SHRIMP & GRITS (GF)** **\$19**  
 Cheddar - scallion - blackened shrimp - spinach - bacon - Cajun cream - crispy shallot

**BOLOGNESE RIGATONI (GFO +\$5)** **\$19**  
 Plum tomato sauce - beef - pork - aromatics - parmesan - garlic toast points

**GRILLED CHEESE & TOMATO SOUP (GFO +\$3)** **\$15**  
 Brioche - three cheese - garlic butter - tomato soup - aromatics

**VERASSO SALMON\*** **\$23**  
 Apple fennel slaw - lyonnaise potatoes - nopi butter carrots - whole grain mustard vinaigrette

**STEAK FRITES\* (GFO +\$3)** **\$26**  
 NY strip - arugula - tomato - green peppercorn brandy - truffle fries

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

**PHILLY CHEESESTEAK (GFO +\$3) (Add truffle fries \$2)** **\$18**  
 Shaved strip loin - cheese - onion - French fries

**CIOPPINNO** **\$20**  
 Shrimp - mussels - clams - salmon - bacon - San Francisco style spicy tomato broth - garlic bread

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

All substitutions subject to charge. A 20% Service fee will be added to parties of 8 or more.