

LUNCH STARTERS

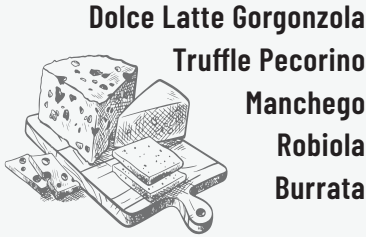
BRUSSELS SPROUTS (N)	\$16
Beet hummus - pickled onion - lime sriracha - almonds	
BAKED GOAT CHEESE DIP (GFO +\$3, Veg, N)	\$16
Roasted mushrooms - caramelized onion - truffle - walnut pesto - grilled bread	
THAI MUSSELS (GFO +\$3)	\$17
Organic coconut milk - scallion - ginger - cilantro - lemongrass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

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



LUNCH RAW BAR

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

SALAD

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

SIDES & TOPPERS

CHICKEN	\$10	VERLASSO SALMON*	\$14
STEAK*	\$16	CAJUN SHRIMP	\$10
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)	\$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 - parmigiano - garlic toast points	
GRILLED CHEESE & TOMATO SOUP (GFO +\$3)	\$15
Brioche - three cheese - garlic butter - tomato soup - aromatics	
VERLASSO 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	
CIOPPINO	\$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.

*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.