

LUNCH STARTERS

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

CHARCUTERIE (GFO +\$3)

Assorted meats and cheeses with grilled bread and accoutrements

CHEESES



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) Plum tomato - aromatics - chevre grilled cheese crouton	\$6 (Cup)	\$9 (Bowl)
GREEN GAZPACHO (Veg, N) Cucumber - spinach - yogurt - apple - walnut	\$9 (Cup)	\$12 (Bowl)



LUNCH RAW BAR

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

SALAD

CITRUS SALAD (N, GF, Veg, VO) Grapefruit - orange - avocado - goat cheese - mixed greens - lemon shallot vinaigrette	\$18
CAESAR SALAD (GFO) Romaine - parmigiano - pickled onion - white anchovy - brioche croutons	\$9 (Half) \$14 (Full)
APPLE CHEESE CHIVE (GF, Veg) Granny Smith apple - manchego - chive	\$10 (Half) \$15 (Full)
QUINOA SALAD (GF, Veg) Chipotle lime - balsamic gastrique - grilled avocado - black beans - onion - pepper - tomato - edamame - chevre	\$15

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) Brioche bun - cheddar - lettuce - tomato - pickle - onion - fries - add avocado \$3 - add bacon \$3	\$19
QUINOA BURGER (Veg) (Add truffle fries \$2) Beets - garbanzo beans - onion - lemon - tomato - pickled onion - giardiniera - fries	\$21
WAGYU RUEBEN (GFO +\$3) (Add truffle fries \$2) Jewish rye - wagyu corned beef - sauerkraut - thousand island - gruyere - fries	\$18
GRILLED CHEESE & TOMATO SOUP (Veg) (GFO +\$3) Brioche - three cheese - garlic butter - tomato soup - aromatics	\$15
BOLOGNESE RIGATONI (GFO +\$5) Plum tomato sauce - beef - pork - aromatics - parmigiano - garlic bread	\$19
STEAK FRITES* (GFO +\$3) Prime NY strip - arugula - tomato - green peppercorn brandy - truffle fries	\$26
VERLASSO SALMON* Ginger shiitake broth - baby bok choy - cilantro - tarragon - watermelon radish - crispy rice cake	\$24
SHRIMP & GRITS (GF) Cheddar - scallion - blackened shrimp - spinach - bacon - Cajun cream - crispy shallot	\$19
VIETNAMESE COCONUT CURRY (GF, VO) Crab - shrimp - mussels - clams - salmon - cilantro - zucchini noodles - rice - coconut milk - ginger - radish	\$24

V - vegan | Veg - vegetarian | VO - vegan option
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.

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.