

LUNCH STARTERS

- BAKED GOAT CHEESE DIP** (GFO +\$3, Veg, N) \$16
Roasted mushrooms - caramelized onion - truffle walnut pesto - arugula - grilled bread
- BRUSSELS SPROUTS** (V, N) \$16
Beet hummus - pickled onion - lime sriracha - almonds
- BUFFALO CAULIFLOWER** (V, N) \$15
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- \$16 | CHOOSE 4- \$30 | CHOOSE 6- \$39 | CHOOSE 8- \$47
CHOOSE 3- \$23 | CHOOSE 5- \$35 | CHOOSE 7- \$43 | CHOOSE 9- \$51

SOUP

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



LUNCH RAW BAR

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

SALAD

- CITRUS SALAD** (GFO, Veg, N) \$19
Tangerine - clementine - blood orange - kumquat conserva - frisee - baby kale - chevre cream - beet oil - pistachio tuille
- 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
- QUINOA BURGER** (Veg) (Add truffle fries \$2) \$21
Beets - garbanzo beans - onion - lemon - tomato - pickled onion - giardiniera - fries
- WAGYU RUEBEN** (GFO +\$3) (Add truffle fries \$2) \$18
Jewish rye - wagyu corned beef - sauerkraut - thousand islands - gruyere - fries
- GRILLED CHEESE & TOMATO SOUP** (Veg) (GFO +\$3) \$15
Brioche - three cheese - garlic butter - tomato soup - aromatics
- BOLOGNESE RIGATONI** (GFO +\$5) \$19
Plum tomato sauce - beef - pork - aromatics - parmigiano - garlic bread
- STEAK FRITES*** (GFO +\$3) \$26
Prime Flatiron steak - arugula - tomato - green peppercorn brandy - truffle fries
- VERLASSO SALMON*** \$24
Ginger shiitake mushroom broth - baby bok choy - crispy rice cake - cilantro - tarragon - watermelon radish
- SHRIMP & GRITS** (GF) \$19
Cheddar - scallion - blackened shrimp - spinach - bacon - Cajun cream - crispy shallot
- CIOPPINO** \$24
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.

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.