

Business Lunch

\$22

first

SOUP OF THE DAY

BUTCHER'S MEATBALLS
ricotta, grana padano

RAMEN SPICED SHISHITOS
vinegar honey, miso ranch

SMOKED SQUASH HUMMUS
sunflower seeds, cilantro, pomegranate, harissa

ARUGULA SALAD
tomato, fennel, onion, parm, lemon vinaigrette

second

COLLARD GRILLED CHEESE
collard greens, gruyere, beet horseradish relish, miso butter, sourdough

FRESH MOZZ FLATBREAD
san marzano tomatoes, parmesan, basil

FRIED CHICKEN SANDWICH
bacon butter, pickles, hot sauce

BACON MAC-N-CHEESE
nueskes bacon lardon, four cheese fondue, pan grattato

GRILLED CHICKEN CAESAR
little gems, treviso radicchio, everything bagel croutons, grana padano

appetizers

WARM OLIVES 8
chilis, citrus

SEARED TUNA 18
yuzu kosho tahini sauce, avocado

RAMEN SPICED SHISHITOS 13
vinegar honey, miso ranch

THAI CHICKEN WINGS 18
curry mayo

SMOKED SQUASH HUMMUS 14
sunflower seeds, cilantro, pomegranate, harissa

BUTCHER'S MEATBALLS 15
ricotta, grana padano

ROASTED SPINACH BLUE CRAB DIP 23
pita chips, laffa bread

CRISPY CALAMARI 17
gochujang bbq, furikake

PUNK FRIES 17
crispy brisket, ny cheese curds, secret gravy, pickled fresno peppers

salads

CAESAR 15
little gems, treviso radicchio, everything bagel croutons, grana padano

KALE SALAD 15
sorghum, delicata squash, gala apples, golden raisins, apple cider vinaigrette

ROASTED BEET & BLOOD ORANGE SALAD 15
purple endive, goat cheese, hazelnuts, chicory kumquat vinaigrette

BABY SPINACH SALAD 16
bacon, jammy egg, vinegar shallots, croutons, parm, preserved lemon vinaigrette

ADD-ONS :
chicken breast 9 | 8oz hanger steak 14 shrimp 12 | salmon 12*

plates & flatbreads

sandwiches served with your choice of fries or a nice little salad

FRIED CHICKEN SANDWICH 19
bacon butter, pickles, hot sauce

PIBIL CHICKEN TOSTADAS 19
charred tomatillo sauce, lime crema

BURGER* 23
2-year grafton cheddar, caramelized onions, brioche, sour pickle

COLLARD GRILLED CHEESE 19
collard greens, gruyère, beet horseradish relish, miso butter, sourdough

BACON MAC N' CHEESE 19
neuskes bacon lardon, four cheese fondue, pan grattato

FRESH MOZZARELLA FLATBREAD 17
san marzano tomatoes, parmesan, basil

FENNEL SAUSAGE & BURRATA FLATBREAD 17
pepperoncini, tomato, duck fat onions

BUTTERNUT SQUASH FLATBREAD 18
melted onions, gorgonzola, sea salted pistachio, petimezi

sides

TATER TOTS 3 sauces 10

HAND CUT FRIES 8

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.

CULINARY DIRECTOR: JEFF HASKELL | EXECUTIVE CHEF: DAN NISTORESCU

FOR THOSE OF
US WITH ALLERGIES

