

# TWO COURSE LUNCH

## AVAILABLE WEEKDAYS 11-4

### \$25

#### 1ST COURSE

**TOMATO BASIL BISQUE** crème fraiche

**GARDEN SALAD** seasonal tender greens, garden tomatoes, radish, cucumber, carrot, red onion, sweet corn, sieved egg, rustic croutons, green goddess dressing

**ARANCINI** fried risotto balls, parmesan cream sauce, & lemon

**SUMMER WATERMELON** garden tomatoes, jicama, shishito peppers, green goddess, feta, aleppo pepper, mint

**DEVEILED EGGS** seed mustard & dijon egg yolk filling, tabasco-bacon crumble, green onion

**BLISTERED SHISHITO PEPPERS** guajillo chili dust, sea salt, lime zest, cotija, meyer lemon aioli

**COCONUT SHRIMP** gulf shrimp, tempura battered and crusted with coconut flakes, lime, cabbage slaw, charred pineapple & poblano pepper compote, jicama, cilantro

#### 2ND COURSE

**CRUNCHY NOODLE SALAD WITH GRILLED CHICKEN** chilled noodles, ginger-sesame peanut dressing, crunchy wonton strips, cabbage, jicama, cucumber, carrot, red onion, peanuts, viet-herb mix

**STEAK\* & BLUE CHEESE SALAD** [+\$3] seared skirt steak, gorgonzola, little gem lettuce, garden tomatoes, carrot, & bacon with blue cheese dressing & chives

**BUTCHER BURGER\*** two all-beef smash patties, shaved onion, New School American cheese, sliced tomato, lettuce & house-made dill pickles, garlic aioli, potato bun with pomme frites  
[add avocado +3, egg +3, bacon +3] gluten-friendly bun available upon request

**TURKEY CLUB** sliced turkey, honey ham, crispy bacon, cheddar & swiss cheese, lettuce, tomato, & honey-dijon on ciabatta served with house chips

**SEASONAL GRAINS** warm farro, quinoa, mushrooms, summer squash, green beans, tomato, arugula-basil salad, pickled red onion, crispy spiced chickpeas, feta [add avocado +3, grilled chicken +6.5]

**SEARED SALMON\*** [+\$3] with jasmine rice pilaf, meyer lemon butter, viet-herb mix, & basil oil [add crabmeat +9]

**PASTA LOLA** spinach spaghetti, garlic-basil tomato sauce, spinach, blistered tomatoes, burrata [add meatball +5]

**CLASSIC CAESAR WITH GRILLED CHICKEN** little gem lettuce with parmesan, black pepper, white anchovies, rustic croutons, & caesar dressing

**LOCALLY SOURCED. SEED OIL FREE.**

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness