

LUNCH MENU

SOUPS

Chicken Turkey Dumpling
chicken broth,
dumpling, chicken meat,
carrot, arugula, sea salt 8

Fall Squash
crispy apples, fresh herb
goat cheese, sumac, sweet
basalamic 7

SALADS

Chopped Butter Lettuce
American blue cheese, bacon
lardon, fresh corn, avocado
tomato, toasted walnut,
verjus-honey vinaigrette 11

Grilled Lettuce Hearts
savory greek yogurt
dressing, lightly fried fresh
hearts of palm, ricotta salata
10.5

Roasted Beet
avocado, pickled blueberries,
almonds, lemon grass
vinaigrette 10.5

(Add: Beef tenderloin 9, Gulf
Shrimp 6, Salmon 6 or
Natural Chicken Breast 5)

House Cured Wild Salmon
Gravlax grain
mustard-cream cheese, baby
lettuce, fried caper berries,
rustic toast 11.50



SANDWICHES

(Served with House Slaw)

**Slow Roasted Hand Cut
Turkey Breast**
bacon, iceberg lettuce,
tomato, olive oil mayo 9

Fresh Ground Burger
yellow American cheese,
house pickled cucumber
ribbons, red onion, olive oil
mayo, grilled sesame seed
bun 10

"Reuben" house cured
corned beef, house
sauerkraut, Swiss cheese,
thousand island on grilled
rye 10.5

Grilled Cheese
American Cheddar, thin
sliced tomato with sea salt,
cracked pepper 7.5

Veggie Quinoa Burger
squash, parsnip, zucchini
patty, cumin
yogurt, tomato, beet slaw
11

House Jarred Tuna Salad
"open faced" melted
cheddar, smoked paprika,
thick cut
English muffin bread 11

BRAISES, ROASTS & BAKES

**Baked Lobster "Mac &
Cheese"** baby arugula
salad, rustic bread
14.75

Pan Seared Pompano
preserved lemon, lentil,
baby arugula salad, flat
bread 15

SIDES

Cauliflower Au Gratin 7

Sesame Carrots 5

Roasted Broccolini 7

Roasted Japanese Eggplant 5

Rustic Bread & Flat Bread
with pink sea salt 3

Butter Milk Soaked Onion
Rings 6

Hand Cut Fries pink sea salt
4

House Made Potato Chips
3.25

LOCAL TEA & COFFEE

Fresh Ground Locally
Roasted Kahwa Coffee
3.25

Double Espresso 5

Cappuccino 5

Irish Coffee 10

Local Hot Teas 3.25

Kahwa cold brew 5

BEVERAGES

Seelbach- Bourbon, Bauchat (orange liquor), Angostura and Pychauds bitters, topped with bubbles

Aviation- Gin, Luxardo marischino liquor, lemon, creme de violet, topped with bubbles

Paloma- Tequila, lime juice, Pompelmouse liquor, stiegl raddler, grapefruit zest

Corpse Reviver #2- Gin, orange liquor, lemon, lillet blanc in absinthe rinsed coup

State Street Sangria- Sauvignon blanc, oranges, lemons, star fruit, and basil.

Farmers Market Bloody Mary- Fresh ingredients from our farmers market

Table Side Mimosa- Fresh squeezed orange juice with your choice of bubbles (Ask server for options)

20% Gratuity will be added to parties of 5 or more

The consumption of raw or undercooked eggs, meat, poultry, seafood
or shellfish may increase your risk of food borne illness.

** Please no substitutions **