

LUNCH MENU

SOUPS

Chicken + Turkey Dumpling
chicken broth, dumpling,
chicken meat, carrot, baby
greens, sea salt 8

Fall Squash

burnt brown sugar squash
puree, apple fennel salad,
tarragon goat cheese, red
chili oil 7

SALADS

Chopped Butter Lettuce

American blue cheese, bacon
lardon, fresh corn, avocado
tomato, toasted walnut,
verjus-honey vinaigrette 13

Wedge

tomato, crispy chickpeas,
cucumber, parmesan, pork
belly vinaigrette 12

Kale Salad

cabbage, shaved fennel,
peanut, mint, basil, turnip,
peanut vinaigrette 10.5

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"

corned beef, house
sauerkraut, Swiss cheese,
thousand island on grilled
rye 11

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 greens salad, rustic
bread 14.75

Local Catch

preserved lemon, lentil, baby greens
salad, flat bread 15

SIDES

Cauliflower Au gratin 7

Rustic Bread & Flat Bread
with pink sea salt 3

Butter Milk Soaked Onion
Rings 6

Hand Cut Fries pink sea salt
3.75

House Made Potato Chips
3.25

Roasted Broccoli, chilli oil
& vegan Parmesan 6

LOCAL TEA & COFFEE

Fresh Ground Locally
Roasted Kahwa Coffee
3.25

Double Espresso 5

Cappuccino 5

Irish Coffee 10

Local Hot Teas 3.5

Kahwa cold brew 6

BEVERAGES

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

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

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

Corpse Reviver #2- Gin, orange liqueur, 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