

Spring 2023 LUNCH **HOUSEMADE FOCCACIA** flaky sea salt, honey butter KALE CAESAR SALAD crushed ranch croutons, shaved parmesan, lemon dressing add chicken **HAZELNUT GROVE SALAD** fromage blanc, toasted hazelnuts, cider vinaigrette add chicken THAI CHICKEN SALAD GF napa cabbage, kale, peas, bean sprouts, green curry dressing, peanuts, fried wontons, herbs **COUNTRY CHICKEN SANDWICH** pickled onions, arugula, pesto aioli, fries CRISPY TEMPURA MAHI SANDWICH asian slaw, spicy aioli **WAGYU BURGER*** aged white cheddar, garlic aioli, onion jam, fries (cooked medium rare unless specified) **PASTA** housemade, arugula pesto, asparagus, confit tomato **BAR STEAK*** GE herb butter, mushrooms, fries MAITAKE MUSHROOMS BRUSSELS SPROUTS V GF garlic aioli, crispy chicken skin thai vinaigrette, pickled chili, peanuts FANCY CURLY FRIES V GF garlic aioli, parsley

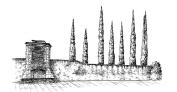
> executive chef + co-owner, Casey Burchfield managing partner + co-owner, Jon Altizer-Bieger

GF
Cluten Free Vegetarian
Many dishes can be made to

aging partner + co-owner, Jon Altizer-Bieger

Many dishes can be made to accommodate dietary needs, upon request.

To support equitable compensation for all team members, a 3% surcharge is included on all checks which directly benefits our back of house team - the hardworking individuals who prepare and cook your meals. This surcharge helps ensure our non-tipped team members are fairly compensated and able to continue providing the high level of service you expect of us. We thank you for your understanding and support.



cocktails —

ALOE VERDE

tequila blanco, cucumber, mint, aloe, herbs, lemon



ROSÉ RENDEZVOUS

vodka, passion fruit, vanilla, lemon, sparkling rosé



CRIMSON FIZZ

gin, blood orange, lime, soda



GOLDEN EMPIRE

aged rum, banana, pineapple, lime, demerara



RASPBERRY RYE MULE

rye, raspberry, lemon, ginger, mint



zero-proof -

GARDEN OF SERENITY

seedlip garden, shichimilemon syrup



GRAPEFRUIT GROVE FIZZ

seedlip grove, grapefruitagave, lime, club soda



SOFT DRINKS	
coke, coke zero, diet coke	/ 12 oz. cans

ICED TEA.....unsweetened / sweetened

DRIP COFFEE.....stumptown

COLD BREW.....stumptown

wines by the glass -

sparkling

white

rosé

CINSAULT BLEND, Triennes, IGP Méditérranée...... SYRAH BLEND, Azur, Napa Valley 2020......

red

Please note that vintages are subject to availability and may change. We will always inform you of any vintage changes before serving.

beer -

draft 16 oz

packaged