

# Lunch

## Starters

AVOCADO TARTINE \$13  
avocado mash, raw kale,  
baby tomato, red onion,  
prosciutto, pickled radish,  
basil oil, on grilled bread

BURRATA\* \$14  
burrata, thyme,  
seasonal marmalade  
grilled bread

TRUFFLE FRIES \$12  
skin-on fries, truffle oil  
parmigiano,  
chipotle aioli

CALAMARI \$13  
buttermilk-battered with  
paprika spice,  
lemon aioli, marinara

BUTTERNUT  
SQUASH RISOTTO \$15  
risotto with brown butter sage,  
saffron, parmesan cheese

## Salads

BRUSSELS SALAD\* \$14  
raw shaved brussels, egg,  
marcona, pecorino, citrus  
vinaigrette

KALE SALAD \$13  
avocado, tomato,  
cranberries, toasted  
seeds, vinaigrette

<i>add-ons:</i>	Falafel	\$4
	Grilled Chicken	\$5
	Shrimp	\$5
	Prosciutto	\$3
	Pancetta	\$3
	Sunny Egg	\$2

## Sandwiches

*served with :*

Fries, Quinoa & Cucumber,  
Roasted Potatoes, Pasta Salad or Green Salad

FALAFEL \$14  
falafel, with housemade hummus, green salad,  
grilled pita, & tzatziki sauce on the side

CHICKEN SANDWICH \$12  
choice of grilled or fried chicken  
herb aioli, sliced tomato, spring mix,  
& sharp provolone on toasted brioche

CAPRESE \$12  
fresh sliced tomato, mozzarella, basil, balsamic glaze,  
& truffle oil on toasted demi-baguette

GRINDER \$14  
sopressata, prosciutto, & pepperoni, with mozzarella,  
arugula, cherry tomatoes, red onions, pepperoncini  
& Italian dressing on toasted demi-baguette

## Pizza

*"00" flour, wood-fired at 800°*



MARGHERITA \$15  
san marzano tomatoes, basil, fresh mozzarella

FENNEL SAUSAGE & BURRATA \$19  
charred scallion, burrata, mozzarella, garlic oil

PROSCIUTTO \$19  
prosciutto, local arugula, balsamic, mozzarella

SQUASH \$17  
spinach pesto, fire roasted butternut squash, roasted garlic,  
goat cheese

PEPPERONI \$16  
sliced pepperoni, roasted pancetta, marinara, parmesan &  
mozzarella cheese, with Calabrian chili oil

## COCKTAILS

Bloody Mary \$6<sup>00</sup>  
OJ Mimosa \$6<sup>00</sup>  
Grapefruit Mimosa \$6<sup>00</sup>  
Kombucha Mimosa \$9<sup>00</sup>  
The Best Bellini \$9<sup>00</sup>

HAPPY LEAF KOMBUCHA \$5  
Hibiscus, Lemon-Ginger

CUCUMBER SPRITZER \$6  
Cucumber, Ginger Beer, Club Soda

THE UP & UP \$6  
Seasonal Purée, Lemon,  
Simple, Soda

## COFFEE

Latte, Cappucino \$4  
Espresso dbl \$3<sup>25</sup>  
Drip \$3<sup>50</sup>  
Bhakti Chai Latte \$5

## TEA \$3

Iced, Green, Black, Chamomile

Please inform us if you have any specific dietary restrictions. While we offer gluten free items, our kitchen is not completely gluten free. \*These items may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. A 20% gratuity is added to parties of 6 or more. No more than 3 checks per table please...