

LUNCH

à la carte

Avocado Toast, Tarragon, Sliced Radishes, served with mixed greens salad with Dijon vinaigrette / 15

PEI Mussels, Spicy Chorizo, Rice Vermicelli, a Ton of Garlic / 18

Chicken Breast Baby Spinach Salad, Prosciutto, Yellow Zucchini, Tzatziki Dressing / 18

Lobster Roll, Lemon Confit Aioli, Old Bay Espelette, Chives, House-made Split-top Potato Bun, Fries / 20

“Triple Sun” Carbonara, Sunny Side Up Egg, Sunchokes, Sunflower Seeds, Housemade Fettuccine, Parmesan / 20

189 Burger, Double Patty, Smokey Pickled Onions, Tomato Concasse Confit, Tomme de Savoie, Dijon Espelette Aioli, Fries / 20

Crunchy Fried Chicken, Buttermilk-marinated with a hint of paprika, Fries / 20

Poached Halibut, Charred Onion Fumet, Teardrop Onions, Fennel Pollen / 28

SIDES

48-Hour Housemade Sourdough & Butter / 8

Lemon Cucumber, Fromage Blanc, Orange Blossom Water, Poppy Seed Vinaigrette / 12

Hen of the Woods Mushroom, Fresh Egg Cacio e Pepe Sauce, Shaved Parmesan / 11

Marble Potatoes, Confit Garlic, Crème Fraîche, Thyme / 10

DESSERT

Stone Fruit & Sorbet, Elderflower, Meringue, Grapefruit Sorbet, Raspberries / 10

Berry Pavlova, Passionfruit Curd, Vanilla Diplomat, Fresh Berries, Red Wine Berry Coulis / 10

Fresh-Baked Cookie Plate, Chocolate Chunk & Double Chocolate Pecan / 10

*Changes and modifications politely declined. Please alert your server to any allergies.
Consuming raw or uncooked meats, poultry, seafood, and shellfish may increase you risk of foodborne illness.*

