



LUNCH
11:30AM - 5:00PM

SALADS & SOUP

GARDEN BEETS

labneh, cocoa nibbs, bitter greens,
candied walnuts. 11 V/GF

BABY FIELD LETTUCES

bleu cheese, hazelnut, apple,
honey-dijon vinaigrette. 12 V/GF

+ grilled chicken 4 / steak 6

CAESAR SALAD

petite romaine, house croutons,
pecorino. 12

CHILLED ASPARAGUS SOUP

caviar, lemon. 8 GF

PASTA

TAGLIATELLE BOUILLABAISE

wild prawn, saffron, tomato, white
wine. 21

AGNOLOTTI RICOTTA

zucchini, squash, heirloom cherry
tomato, basil, white wine. 22 V

CARBONARA

pancetta, asparagus, farmed hen
yolk, breadcrumbs, pecorino. 18

CACIO E PEPE

black pepper, pecorino. 16 V

SANDWICHES

• choice of salad or pommes frites •

CHEESESTEAK

new york strip, mushrooms,
shallots, bleu cheese. 16

CHICKEN PARMESAN

tomato sauce, white cheddar,
red onion. 16

BISTRO BURGER

house ground short rib + chuck,
smoked bacon rum marmalade,
white cheddar, red onion, arugula.
18

LARGE PLATES

WILD HALIBUT

avocado mousse, cara cara orange,
radish, frisee. 26 GF

FRIED CHICKEN

arugula salad. 16

KIDS

TOMATO BASIL TAGLIATELLE - CHICKEN FINGERS - CHEESEBURGER 8

SAT & SUN BRUNCH

FARMER'S OMELET

pancetta, asparagus, heirloom
cherrytomato, goat cheese,
fried potatoes. GF
14

BAGEL + LOX

lemon cream cheese,
everything spice, radish.
17

SNACKS

DEVILED EGGS

caviar, pimento, GF
10

BURRATA

melon, prosciutto, mint,
honey, petite baguette.
12

MUSSELS

tomato, calabrian chili,
garlic, white wine.
14

MEATBALL

tomato, pecorino.
13

SHISHITO PEPPERS

lemon garlic aioli, V/GF
8

GRILLED ASPARAGUS

lemon, olive oil, V/GF
8

POMMES FRITES

truffle aioli, V/GF
6

DESSERT

APPLE CRISP

caramel, vanilla gelato,
10

CHOCOLATE POT DE CRÈME

macerated cherries,
toasted hazelnut, V/GF
10

CHOCOLATE FUDGE BROWNIE

salted caramel,
vanilla gelato.
10

BISCOTTI DI PRATO

pistachio
1.5