

LUNCH

SOUP DU JOUR | \$8

Soup Of The Day

CHEF'S CHARCUTERIE | \$18

Selection of Cured Meats, Cheeses, Pickles, With House Sourdough

GULL VALLEY TOMATO SALAD | \$15

Tomato Pesto, Buffalo Mozzarella, Basil, Pickled Onion

LIFESTYLE BOWL | \$16

Shredded Vegetables, Fried Egg, Avocado, Quinoa, Lemongrass Dressing

BEEF SALAD | \$13

Goat Cheese, Pine Nuts, Salad Greens, Shallot Dressing

PORK BELLY STEAMED BUNS (3) | \$15

Cucumber, Pickled Vegetables, Sriracha Mayo, Hoisin

FRIED CHICKEN THIGH SANDWICH | \$12

Brioche, Bacon, Truffle Aioli, Lettuce, Tomato, Cheese

CHEESEBURGER | \$12

House Sesame Bun, Fresh Ground Beef, Iceberg Lettuce, American Cheese, Dill Pickle & Secret Sauce

HOUSE SMOKED PASTRAMI SANDWICH | \$12

Rye, Mustard, Dill Pickle, Pickled Green Tomato

CRABCAKE SANDWICH | \$15

House Sesame Bun, Celery Root, Avocado-Serrano Chili Aioli, Grilled Pickled Onions

BUTTERED EGGPLANT | \$16

Paneer, Chick Pea, Popadum, Cucumber Raita, Crunchy Peanut

ROASTED CAULIFLOWER | \$16

Romesco, Beluga Lentils, Hazelnuts, Raisins