

LUNCH



APPETIZER

Half Dozen Oysters
tarragon mignonette | 24

Maple Squash Soup
candied pumpkin seed | 12

Steak Tartare
pickled mushroom, grainy mustard,
spicy tomato jam | 16

Seared Local Halloumi
lime, caper, tabbouleh, spiced tomato | 18

SALAD

add chicken or tofu 10
add shrimp 12

Kale
sourdough, lime yogurt dressing, soft egg | 16

Tuna Niçoise
green beans, sun-dried tomatos, olive | 21

Super Food Farro
farro, blueberry, mint, avocado, spinach,
spiced hazelnut, smoked ricotta | 18

Baby Gem Salad
radicchio, almond, roasted squash, pear, whipped
feta, lemon ginger vinaigrette | 16

Queens Medley
carrot, pepper, cucumber, chickpea, avocado,
pumpkin seed, smoked bacon, ricotta salata,
sherry vinaigrette | 18

SANDWICH

served with your choice of fries or salad

Nova Scotia Lobster Roll
brioche toast, grainy mustard aioli | 25

Classic Hamburger
b&b pickle, cheddar, onion ring, whiskey ketchup | 24

Roasted Turkey
avocado, red pepper, baby spinach, smoked cheddar,
chipotle aioli, multigrain bread | 18

Baja Fish
kale and red cabbage slaw, harissa aioli, dill pickle | 22

Grilled Vegetable Panini
basil marinated grilled vegetables, dill tzatziki,
arugula, ciabatta | 18

MAIN

Branzino
pea & mint purée, wild rice, preserved lemon,
purple kale | 36

Agnolotti
celery root, mushroom, truffle cream,
balsamic gastrique | 21

Roasted Chicken
farro succotash, corn, parsnip purée, mustard quinoa
chips, herb beurre blanc | 28

Veal Schnitzel
chicory, gaufrette potato, whole grain mustard | 30

Steak Frites
8 oz ny striploin, peppercorn sauce, french fries | 48

Executive Chef Guillaume Robin