

LUNCH



APPETIZER

Half Dozen Oysters
tarragon mignonette | 24

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

Octopus à la Plancha
spiced yellow pepper, chimichurri | 24

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

SALAD

add chicken or tofu | 10, add shrimp | 12

Arugula Salad
red endive, green beans, shaved apple, green goddess cream,
spiced pine nut, sherry vinaigrette | 16

Tuna Niçoise
red pepper, potato, tomatoes, olive | 21

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

Heirloom Tomato Salad
house made ricotta, pickled peach, toasted pistachio,
white balsamic vinaigrette | 18

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

SANDWICH

served with your choice of fries or salad

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

Louix Louis Hamburger
smoked gouda, red cabbage & kale slaw,
dill mustard aioli | 29

Roasted Turkey
avocado, red pepper, baby spinach, smoked cheddar,
chipotle aioli, multi-grain bread | 18

Baja Fried Fish
coleslaw, harissa aioli, dill pickle | 22

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

MAINS

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

Corn Agnolotti
mint pesto, peas, toasted pine nuts, fried
parsley | 21

Roasted Chicken
farro succotash, corn, parsnip purée,
mustard quinoa chips, lemon & dill dressing | 28

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

Steak Frites
8 oz NY strip loin, peppercorn sauce, french fries | 48

Executive Chef Guillaume Robin