



Chef's Prix Fixe \$24

Sip. Savor. Socialize.

Choice of one

SOUP DE BRIGADE

team effort, seasonally inspired, please inquire

ROASTED CHICKEN SKILLET

slow roasted frenched drums, tamarind bbq, pickled fresno, blue cheese fondue

BRUSSELS SPROUTS

scallion ginger relish, sesame cashews, chili garlic

FARMERS SALAD

artisan lettuce, cucumber, tomato, carrot, white balsamic vinaigrette

Choice of one

SIGNATURE SALADS

with choice of chicken, shrimp or grass fed bavette

BABY KALE CAESAR

chopped romaine, focaccia croutons, creamy parmesan

POWER GRAIN SALAD

mixed greens, black barley, toasted faro, quinoa, honey crisp apple, golden raisins, toasted cashew, goat milk gouda, roasted shallot vinaigrette

AVOCADO & TOMATO SALAD

baby greens, dried blueberries, baby cucumber, pickled onion, bbq spiced pecans, cotija, cilantro green goddess dressing

-OR-

LUNCH PLATES

CRISPY CHICKEN SANDO

chili tea brined thighs, kohlrabi slaw, pickled fresnos, kimchee vinaigrette, kaiser, french fries or farmer' salad

THE DUKE

red wine braised short rib, caramelized onion, smoked scarmoza, steak sauce, multigrain hoagie, french fries or farmers salad

OMLETTE JUILENNE

roasted mushroom, caramelized onion, chive butter, fontina

10OZ BURGER (+5 SUPPLEMENT)

proprietary blend, St. andre triple cream, grilled maitake, pickled shallot, kaiser, french fries, farmer's salad