

# LUNCH MENU

'MEANT TO BE SHARED'

FRIDAY: 11:00 - 2:30

SATURDAY: 10:30 - 2:30

## SMALL PALATE

### WARM MARINATED OLIVES

Castelvetro olives, lemon zest, garlic over a bed of arugula with balsamic reduction

\$9.00

### POMME FRITES

\$8.00

### BACON-WRAPPED DATES

bacon, medjool dates, goat cheese, marcona almond, rosemary honey

\$14.00

### BRAISED KALE & SMOKED TOMATO

\$9.00

### ROASTED TOMATO BASIL SOUP

roasted tomato & vidalia onion, basil, buttered croutons (this is a vegan and gluten-free dish without the croutons)

\$8.50

## ARTISAN'S BOARDS

### RACHEL & JOSE'S CHEESE

Cheese sourced from local Orrman's Cheese Shop  
assorted accoutrement (house-made preserves, figs, smoked almonds, toasted baguette)

Cheesemonger Plates --add cheese \$7.00 each

3 cheese - \$19.50 --add meat \$7.50 each (up to three)

5 cheese -\$30.00 --additional \$3.00 for Iberico chorizo  
or duck prosciutto

### OLIVE TAPENADE

grilled bread, Castelvetro olives, goat cheese, garlic, maldon salt (this is a vegan dish without the goat cheese)

\$16.00

### SMOKED SALMON BOARD

smoked salmon (lox), grilled bread, cream cheese, capers, red onion

\$24.00

### SKILLET SPOONBREAD

like cornbread and corn pudding in one, served with grass-fed honey butter

\$14.00

### ARTISAN'S SAUSAGE BOARD

Butifarra, Morcilla, Chorizo, house-pickled onion, marinated artichoke, spicy mustard, warm

baguette

\$22.00

## THE PALATE

\*all sandwiches come with Himalayan salt potato chips or side of mixed local greens with simple vinaigrette

### ARTISAN'S MIXED GREEN SALAD

mixed greens, cucumbers, red onions, tomatoes, your choice of simple vinaigrette, pear vinaigrette or ranch dressing

\$9.00

-add gorgonzola or goat cheese

\$2.00

-add curry chicken

\$6.00

-add smoked salmon (lox)

\$9.00

-add grilled shrimp (3 jumbo)

\$9.00

### SPICED WINE-POACHED PEAR SALAD

our whole poached pear, arugula, radish, pistachio, cranberry, pear vinaigrette

-add gorgonzola or goat cheese \$2.00

\$16.00

### SHRIMP ARTICHOKE SALAD

grilled jumbo shrimp & artichoke hearts, red onion, simple vinaigrette, mixed greens with arugula, capers, balsamic reduction

\$19.50

### ARTISAN'S GRILLED CHEESE

tuscan loaf, sharp cheddar, mozzarella, manchego, garlic aioli, grass-fed butter

\$16.00

-add a cup of our roasted tomato basil soup \$4

-elevate it to the next level with a farm fresh egg and tomato salad on top \$4

### CURRY CHICKEN SALAD SANDWICH

chicken, green apple, red onion, celery, mayo, massaman curry served on fresh buttered croissant or ciabatta roll

\$16.00

### FIREHOUSE MEATBALLS ON BAGUETTE

our firehouse meatballs with pomodoro sauce, garlic aioli, melted mozzarella, toasted baguette

\$16.00

### ARGENTINIAN CHORIPAN

grilled Argentinian sausage, Lusty Monk, chimichurri, pickled onion on baguette

\$15.00

### ARTISAN'S BREAKFAST SANDWICH

Our elevated version of a B.E.C. -Hearty sandwich with an egg soufflé, bacon, cheese (American or cheddar) & pesto aioli on our butter croissant or ciabatta bun served with Himalayan sea salt chip or mixed greens

-bacon can be substituted with sausage

\$13.00

### ARTISAN'S BURRATA SALAD

Burrata cheese, local mixed greens, bruléed fresh figs, campari tomatoes, simple vinaigrette, green garlic confit, watermelon radish, toasted pepitas

\$17.00

### FRITATTAS

'crustless' quiche, made with fresh eggs, served with mixed greens, simple vinaigrette.

Choose from:

-spinach, mushroom & gouda

-bacon, spinach & gruyere

\$13.00

We source from local farms & artisans whenever possible -- Most of our dishes contain something from our local food system

For parties of 6 or more, a 20 % gratuity will be added.

Any checks left unsigned will be settled with a 20% tip.

\*\*These items are cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness.

DRINK. EAT. ART. COMMUNITY



Vegan



Gluten Free