



served monday through friday - 11:30 a.m to 2:30 p.m.

business lunch \$22

PLEASE SELECT ONE FROM EACH COURSE

appetizers

BUTCHER'S MEATBALLS

ricotta, grana padano

LITTLE GEM CAESAR

watermelon radish, croutons, frico, traditional dressing

TOMATO BISQUE

HUMMUS

cucumber, laffa bread, crispy chickpeas

MAC N' CHEESE

plates

FRIED CHICKEN SANDWICH

bacon butter, pickles, hot sauce

PIBIL CHICKEN TOSTADAS

charred tomatillo sauce, lime crema

B.L.A.T. SANDWICH

smoked bacon, gem lettuce, avocado, beef steak tomato

FENNEL SAUSAGE & BURRATA FLATBREAD

pepperoncini, tomato, duck fat onions

FRESH MOZZARELLA FLATBREAD

san marzano tomatoes, parmesan, basil

appetizers

WARM OLIVES chilis, citrus 8

SEARED TUNA yuzu kosho tahini sauce, avocado 17

OCTOPUS SKEWERS 21

shiso verde, crushed fingerlings, chorizo

ROASTED SPINACH BLUE CRAB DIP 21

pita chips, laffa bread

SMOKED CHICKEN WINGS alabama bbq sauce 18

HUMMUS cucumber, laffa bread, crispy chickpeas 14

BUTCHER'S MEATBALLS ricotta, grana padano 13

CORN NUTS tajin spice, lime 7

CRISPY CALAMARI gochujang bbq, furikake 16

salads

LITTLE GEM CAESAR 14

watermelon radish, croutons, frico, traditional dressing

KALE 14

kung pao dressing, citrus, cashews, crispy crunchies

GREEK SALAD 15

feta, pepperoncini, olives, pickled tomato, cucumber

ROASTED BEET SALAD 14

honeycrisp apple, vegan hazelnut citrus dressing

ADD-ONS : chicken breast 9 • 8oz hanger steak* 12

shrimp 12 • salmon 12

plates & flatbreads

sandwiches served with your choice of fries or a nice little salad

FRIED CHICKEN SANDWICH 19

bacon butter, pickles, hot sauce

PIBIL CHICKEN TOSTADAS 19

charred tomatillo sauce, lime crema

B.L.A.T. SANDWICH 18

smoked bacon, gem lettuce,

avocado, beef steak tomato

BURGER* 22

2-year grafton cheddar,

caramelized onions, brioche, sour pickle

GRILLED LAMB SANDWICH* 21

ciabatta, grilled lettuce, harrisa, goat cheese, salsa verde

PORCHETTA SANDWICH 21

herbed pork belly, rosemary aioli, slaw, handcut fries

FRESH MOZZARELLA FLATBREAD 15

san marzano tomatoes, parmesan, basil

SUNCHOKE FLATBREAD 18

french onion spread, brussel sprout, bacon

FENNEL SAUSAGE & BURRATA FLATBREAD 17

pepperoncini, tomato, duck fat onions

ROASTED MUSHROOM FLATBREAD 18

alpha toman, kale, shallot confit

sides

RAMEN-SPICED SHISHITOS 10

vinegar honey

HAND CUT FRIES 7

MAC N' CHEESE 12

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.

CULINARY DIRECTOR: JEFF HASKELL | EXECUTIVE CHEF: PETER JIN

