



• LUNCH •

Monday through Friday 11:30AM - 5PM

## SMALL PLATES

**CRISPY CAULIFLOWER** *spicy vegan mayo* \$15 (df, v)

**SHISHITO PEPPERS** *tarragon truffle aioli* \$11 (df)

**SHAVED BRUSSELS SPROUTS** *butternut squash, honey roasted almond* \$12 (gf, df)

**GRILLED OCTOPUS** *crispy potatoes, sofrito, garlic aioli* \$17 (df)

**TUNA TARTARE** *yellow fin tuna, guacamole, chili aioli* \$16 (df)

**POTATO CHIP-CRUSTED CALAMARI** *citrus mustard aioli* \$16

**MAC & CHEESE** *aged cheddar, toasted breadcrumbs* \$12  
(Neuske's bacon +3 // Maine lobster +4)

**30 MINUTE FRIED CHICKEN WINGS** *tomato-honey glaze, truffle mustard, house dill pickles* \$14 (df)

**KOBE MEATBALLS** *homemade gravy, basil, parmesan* \$18

**PARMESAN TRUFFLE FRIES** *18 month parmesan* \$12

## SALADS

**BABY GEM CAESAR** *sugar snap peas, asparagus, avocado, sunflower seeds, lemon parmesan vinaigrette* \$19  
(organic chicken +7 // scottish salmon +8 // yellow fin tuna +8 // grilled shrimp +9 // hanger steak +9)

**THE BEST KALE** *pine nuts, pecorino, roasted red pepper vinaigrette* \$16 (gf)  
(avocado +3 // organic chicken +7 // scottish salmon +8 // yellow fin tuna +8 // grilled shrimp +9 // hanger steak)

**LOBSTER BACON WEDGE** *Maine lobster, egg, dill Havarti cheese, corn, roasted tomato vinaigrette* \$29

**COCONUT KALE CHICKEN** *quinoa, tomato, roasted sweet potato, avocado, shallot vinaigrette* \$25 (gf, df)

**MISO SALMON** *kale, farro, brussels, avocado, pomegranate, pumpkin seeds, cilantro yogurt, sesame honey vinaigrette* \$26

**BRASS STEAK** *arugula, quinoa, onion, corn, avocado, sunflower seeds, tortilla, cilantro-lime vinaigrette* \$27 (df)

## PASTA + BOWLS

**MUSHROOM SPAGHETTI** *wild mushroom, sugar snap peas, tomato, parmesan* \$22  
(organic chicken +7 // hanger steak +9 // grilled shrimp +9)

**SPINACH POWER** *toasted quinoa, spinach puree, avocado, pine nuts, poached egg, sesame, hemp seeds* \$19 (gf)

**TUNA POKE** *avocado, tomato, sour apple, pineapple, yuzu-chili, brown rice, crispy taro* \$24 (gf)

**GRILLED SHRIMP** *farro, market veggies, falafel, feta, sunny-side egg, sesame seeds, sumac, lemon vinaigrette* \$26

**SALMON LENTIL** *collard green, poached egg, crispy shallots, dill creme fraiche, champagne shallot vinaigrette* \$28

**LEMON BBQ CHICKEN** *red rice, corn, sweet potato, smoked kale, cabbage, avocado, lemon bbq vinaigrette* \$27

## SANDWICHES + ENTREES

**ORGANIC AVOCADO TOAST** *pomegranate, almonds, roasted tomato, poached egg, seven grain bread* \$19  
(egg +3 // feta +2)

**THE CLASSIC BURGER** *7oz classic beef blend, American cheese, pickles, mustard-mayo* \$25  
(plain fries +3 // truffle fries +5 // Neuske's bacon +3 // fried egg +3)

**TURKEY BURGER** *grilled kale, fennel, apples, pears, sprouts, avocado, parmesan, honey mustard, bacon bun* \$19

**EGG WHITE & GRILLED CHICKEN BURRITO** *avocado, spicy ranch, spinach wrap* \$22

**ORIGINAL CRISPY CHICKEN SANDWICH** *Boston lettuce, tomato, spicy buttermilk dressing, brioche bun* \$21

**LOBSTER ROLL** *fresh Maine lobster, truffle lemon aioli, brioche bun* \$28

**THE BEYOND BURGER** *plant-based patty, lettuce, tomato, onion, vegan aioli, semolina bread* \$21 (df, v)

**CHICKEN PAILLARD** *frisee, radish, cucumber, cherry tomato, parmesan crisp, lemon-mustard vinaigrette* \$26

**STEAK FRITES** *8oz grilled hanger steak, parmesan truffle fries* \$29

**FRESH CATCH OF THE DAY** *please ask your server* \$30