

GARDE MANGER

|                                                                                                         |    |
|---------------------------------------------------------------------------------------------------------|----|
| + MARKET SOUP utilizing local ingredients and seasonal produce                                          | 15 |
| + COBB SALAD iceberg, red onion, pancetta, watermelon, egg, olives, blue cheese, croutons, ranch        | 15 |
| + CAESAR SALAD meyer lemon, white anchovies, reggiano, hand-torn croutons                               | 15 |
| + STRAWBERRY & BEET SALAD watercress, mint & marscapone goat cheese, lemon vinaigrette                  | 20 |
| + SHRIMP COCKTAIL house cocktail sauce, lemon                                                           | 22 |
| + HAMACHI LECHE DE TIGRE cured yellowtail, aji amarillo, strawberry, persian cucumber, serrano, avocado | 20 |
| + BEEF TARTARE non pareil capers, cornichons, truffle aioli, chive, potato chips                        | 18 |

A LA CARTE

|                          |    |                      |    |
|--------------------------|----|----------------------|----|
| + Avocado                | 6  | + Cold-Smoked Salmon | 12 |
| + Grilled Chicken Breast | 12 | + Roasted Salmon     | 15 |
| + Poached Shrimp         | 16 | + 8oz Bavette Steak  | 20 |

SANDWICHES served with french fries or baby arugula salad

|                                                                                       |    |
|---------------------------------------------------------------------------------------|----|
| + LOBSTER ROLL butter brioche, fennel, dill, lemon                                    | 28 |
| + PBLT-A pork belly, heirloom tomato, bibb lettuce, avocado, green goddess            | 20 |
| + CROQUE MONSIEUR gruyère, emmental, prosciutto cotto, seasonal jam, powdered sugar   | 20 |
| + CLUB SANDO roast turkey, bacon, sprouts, emmental, red onion, avocado, tomato aioli | 24 |
| + DOUBLE DINER BURGER 8oz wagyu beef, american cheese, house burger sauce, LTOP       | 26 |

PLATES

|                                                                                                   |    |
|---------------------------------------------------------------------------------------------------|----|
| + AVOCADO TOAST cream cheese, house smoked salmon, red onion, everything bagel seasoning          | 19 |
| + BUCATINI AGLIO OLIO garlic, shallot, greek olive oil, red pepper, parsley, cracked black pepper | 23 |
| + FRIED QUAIL fried okra, pecan salsa macha, compressed peaches                                   | 28 |
| + STEAK FRITES bavette, au poivre, aioli                                                          | 28 |
| + HERB-CRUSTED LAMB RACK pistacio, english peas, mint, white chocolate                            | 50 |

SIDES

|                                                                    |    |
|--------------------------------------------------------------------|----|
| + CRISPY BRUSSELS SPROUTS white balsamic reduction, dijon, parsley | 10 |
| + FRENCH FRIES espelette, aioli                                    | 10 |
| + SIDE SALAD orange supremes, shallot, agave vinaigrette           | 8  |