

May 2024 Lunch 10am - 3pm

Your Neighborhood Kitchen.

Chive & Cheddar Popovers 9 v Pickle Plate 10 v+ gf Cheese Plate 16 v gf+ r Meat Plate 16 gf+r Pimento Cheese Dip 6 v gf+r

Marcona Almonds 6 v+ gf

Olives 6 v+ gf

Sardines + Piri Piri Pepper 10 gf+r

Octopus + Spanish Olive Oil 14 gf+r

Soup of the Day cup 5 bowl 8 Knoephla Soup cup 5 bowl 8

Roasted Carrots soy reduction, kumquats, carrot greens 7 v gf

Smoked Potatoes black garlic, herbs 8 v gf

Spring Greens seasonal vegetables, house made dressing 9 v+ gf \sim add royal ham 4 Roasted Beet Salad duck egg gribiche, poppy seed vinaigrette, capers, micro greens 12 gf v BLT on ciabatta w/ gochujang aioli 12

Buttermilk Fried Chicken manchego, lemon sweet & sour 14

Mushroom + Asparagus Lasagna stewed tomatoes, fontina, ricotta, parmesan 15 v Luna Burger house proprietary grind, new school american, chili crisp onions, sriracha aioli 15 Wild Mushroom Ragu + Cavatelli house made pasta, black truffle, parmesan 17 v

Meyer Lemon Mousse pistachio cake, meyer lemon curd, honey comb candy 8 v Black Sesame Cake mocha tres leches, chocolate whipped cream. cocoa crumb 8 v Mixed Berry Galette almond creme fraiche, frangipane, almond butter crunch 7 v à la mode 3 v gf

Vanilla Bean Ice Cream 6 v gf Black Garlic + Chocolate Chunk Ice Cream 6 gf Dark Chocolate Sorbet 6 v+ gf

All dishes come prepared as is, no substitutions

Consuming raw or under cooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness

20% gratuity will be added to all parties of 8 or more

gf = gluten free df = dairy free v = vegetarian v+ = vegan gf+r = gluten free upon request