



## LUNCH MENU

TUESDAY - FRIDAY 11AM-3PM

## BREAKFAST

- Avocado Toast *v* 15  
grilled olive bread, cucumber onion relish
- Polenta & Egg *gf* 18  
poached egg, thinly sliced ham, creamy polenta, shiitake mushrooms, arugula, blistered tomatoes
- O.G. Breakfast Sandwich 18  
fried egg, thinly sliced ham, white cheddar, beefsteak tomato, cilantro aioli
- Crispy Chicken & Pancakes 24  
jidori chicken breast, lemon ricotta pancakes, maple syrup, clarified butter
- 12 oz N.Y. Steak & Eggs 30  
two eggs any style, breakfast potatoes, grilled asparagus, tomato & olive panzanella, red wine sauce

## SANDWICHES

- Fried Chicken Sandwich 21  
beefsteak tomato, slaw, cilantro aioli, challah roll
- L.A.D. Burger 24  
snake river farms grass fed beef, white cheddar, caramelized onion, tomato, marie rose sauce, challah roll
- Wood-Grilled Salmon Sandwich 25  
cucumber onion relish, tomato, slaw, cilantro aioli, sourdough

## SIDES & SAUCES

- WOOD-GRILLED SEASONAL VEGGIES 14 *GF + V*
- MARINATED GREENS 10 *GF + V*
- FRESH-CUT KENNEBEC FRIES 9 *V*
- BREAKFAST POTATOES 10 *V*
- GRILLED ORGANIC OLIVE OR SOURDOUGH 7 *V*

- MARIE ROSE SAUCE 1      CHIPOTLE AIOLI 1
- RANCH DRESSING 1      CILANTRO AIOLI 1
- TOMATILLO SAUCE 1

## STARTERS

- Rosemary Citrus Olives *gf + v* 7  
marinated spanish olives
- Ahi Tuna Crudo *gf* 19  
avocado, meyer lemon relish
- Poached Rock Shrimp Ceviche 20  
avocado, heirloom tomato, thai basil
- Guacamole & Chips *v* 16  
wood roasted tomatillo sauce, pico de gallo
- Market Shishito Peppers *gf* 12  
reggiano, lemon
- Potato Chips and Dip 12  
housemade potato chips, shallot dip

## SALADS

- Grilled Chopped Salad *v + gf* 20  
market greens, asparagus, zucchini, onion, white corn, tomatoes, avocado, lemon-basil vinaigrette
- Nicoise Salad *gf* 29  
seared ahi tuna, roasted potatoes, confit tomatoes, kalamata olives, soft boiled egg, haricot verts, red wine mustard vinaigrette
- Tender Green Jardiniere *v* 18  
organic mix greens, plum tomatoes, fennel, sliced heirloom carrots, radish, cucumbers, croutons, red wine vinaigrette
- Garden of Little Gem Caesar 18  
plum tomatoes, croutons, reggiano, white anchovy dressing  
+ 10 grilled chicken or fried chicken  
+ 12 grilled salmon or seared tuna  
+ 16 N.Y. steak

## MAINS

- Grilled Fish 29  
seasonal vegetables, fresh cut kennebec fries, cucumber relish, tartar sauce
- Spaghettoni Alla Checca *v* 28  
valdivia farms heirloom tomato, housemade marinara, fresh basil
- Mushroom Fettuccine 24  
white wine, thyme, roasted shiitake mushrooms, fresh black truffle
- Bolognese Pappardelle 33  
housemade meat sauce, reggiano, fresh basil
- 12oz Steak Frites 30  
N.Y. steak, pinot noir sauce, fresh cut kennebec fries

## BAKERY

- ASSORTED COOKIES 5      ASSORTED LOAF SLICE 6
- ALMOND-FLOUR BLONDIE *gf* 6      LEMON BUNDT CAKE 10
- CHOCOLATE BROWNIE 5.5      CHOCOLATE COCONUT CAKE 10

CHEF PROPRIETOR: RAPHAEL LUNETTA | EXECUTIVE CHEF/PARTNER: EMILIO CUYUCH

We kindly ask for no modification or substitution. Some items may have limited availability.

Items listed gluten-free may not be celiac-free. Please let us know of any food allergies.

GF (Gluten Free) V (Vegan)



## COCKTAILS

House Charred Bloody Mary	15
Aperol Spritz	15 / 42
aperol, prosecco, grapefruit tonic	
Honey Ryder	16
gin, pamplemousse, lemon, bubbles	
Madrita Spritz	19
blanco tequila, strawberry, house sweet & sour, rosé bubbles	
Park Day	16
monday non-alcoholic gin, optimist, cucumber,	
The Weekender	15
krafted small batch rum, tropical red bull, fresh lime	
All Daisy	16
blanco tequila, hibiscus, dry curaçao, lemon, aromatic bitters	
Costa Tamarindo	16
mezcal, fresh tamarind, agave, lime, chipotle salt	
Chamoyada	20
reposado tequila, mango, lemon, mandarin napoleon, chamoy, fire water bitters	
Build-Your-Own Mimosa	14 / 38
choice of: oj, grapefruit, cranberry, seasonal juice	
Build-Your-Own Margarita	16 / 52
blanco tequila, lemon, dry curaçao choice of two: seasonal berries, cucumber, mint, basil, seasonal	

## COFFEE/TEA/JUICE

coffee sourced by *caffè luxxe*

MATCHA LATTE	7
ESPRESSO	3.5
AMERICANO	4
CAPPUCCINO	5
LATTE	5
GIBRALTAR	4
HOT BREW	4
HOT CHOCOLATE	5
MATCHA GREEN EYE	8
MATCHA LEMONADE	7
ORANGE JUICE	5
GRAPEFRUIT JUICE	5
SEASONAL JUICE	6
ICED TEA	5
MINT LEMONADE	6

## SODA

MEXICAN COKE	6	ROOT BEER	6
COCA COLA	4	SPARKLING WATER	8 / 10
DIET COKE	4	RED BULL / SUGAR FREE	6
SPRITE	4		

## SPARKLING

Prosecco, Domus Picta, Treviso DOC, IT	14 / 56
Crémant Rosé, Hubert Meyer, Alsace	15 / 60
Champagne, Inspiration 1818, Charles Le Bel, FR	26 / 104
Brut, Esterlin, Eclat, Champagne, FR (375mL)	52
Brut Rosé, Billecart-Salmon, Champagne, FR (375mL) 130 (750mL) 225	
Brut, Iris, Willamette Valley, OR	78
Brut, GH Mumm, Champagne, FR	98

## WHITE

Sancerre, Domaine Gerard & Hubert Thiroit	20 / 80
Sauvignon Blanc, The Better Half, Marlborough, NZ	14 / 56
Spanish Blend, Bernabeleva, Navaherros., SP	15 / 60
Côtes de Gascogne, Cuvée Marine, Menard, FR	13 / 52
Chardonnay, Trefethen, Napa Valley, CA	16 / 64
Albariño, Cadre, Edna Valley	58
Cruner Veltliner, Weixelbaum, Kampta, AT	52
Riesling, Hubert Meyer, Alsace, FR	45
Chardonnay, County Line, Sonoma Coast, CA	78
Macon-Charnay, Pierre Vessigaud, Bourgogne, FR	68

## ROSÉ / ORANGE

Château D'Ollières, Cotes de Provence, FR	16 / 64
Domaine de Cala, Provence, FR	14 / 56
Le Cengle, Côtes de Provence, FR	13 / 48
Pinot Grigio Ramato, Conte Brandolini, IT	14 / 56
Blanc de Maceration, Pur Jus, Jouve & Croisille	13 / 52

## RED

Pinot Noir, Aether, Santa Barbara, CA	19 / 76
Pinot Noir, David Hill Estate, Willamette, OR	16 / 64
Valpolicella, Tasi Verona, IT	14 / 56
Cabernet Sauvignon, Fundamental Tensley, CA	18 / 72
Chianti, Terre di Corzano, Tuscany, IT	56
Grenache/Syrah, Lou Combaou, Cotes du Rhone FR	56

## BEER

DRAUGHT	10	CAN / BOTTLE	
PACIFICO 4.5% māzatlān, mexican lager		ALLAGASH WHITE 5.2% maine, witbier	8
SAPPORO 4.9% japan, japanese lager		BOUNCE IPA 7.1% california, west coast ipa	10
HARP 5% ireland, euro pale ale		BITBURGER germany, nonalcoholic	7
310 BLONDE santa monica, blonde ale		SHORELINE CIDER <i>gf</i> 5.4% hibiscus blueberry cider	7
LITTLE BO PILS 4.4% smog city, czech style pilsner			
SEAFARER 4.8% three weavers, kolsch			
HARMONIA 7.1% ogopogo brewery, mango wheat ale			
ORDERVILLE 7.2% san diego, hazy ipa			
GUINNESS 4.2% ireland, irish stout			

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