



## 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 22  
beefsteak tomato, ranch slaw, preserved lemon aioli, brioche
- L.A.D. Burger 24  
snake river farms grass fed beef, white cheddar, caramelized onion, tomato, marie rose sauce, bricohe 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
- 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
- Spaghetti 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      WARM CINNAMON BUN 6
- ALMOND-FLOUR BLONDIE *gf* 6      LEMON BUNDT CAKE 10
- CHOCOLATE BROWNIE 5.5      ASSORTED LOAF SLICE 6

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)



## LIBATIONS

### COCKTAILS

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

### HOLD THE BOOZE

Park Day <i>monday non-alcoholic gin, optimist, cucumber</i>	14
Spice of Life <i>seedlip spice, hibiscus, lemon, garnish</i>	14
Espresso No-Tini <i>seedlip spice, espresso, vanilla bean</i>	16

## COFFEE/TEA/JUICE

*coffee sourced by caffe luxxe*

ESPRESSO 3.5	MATCHA LATTE 7
AMERICANO 4	MATCHA GREEN EYE 8
CAPPUCCINO 5	MATCHA LEMONADE 7
LATTE 5	ORANGE JUICE 5
GIBRALTAR 4	GRAPEFRUIT JUICE 5
HOT BREW 4	SEASONAL JUICE 6
HOT CHOCOLATE 5	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
Cremant Brut Rosé, Domaine Collin, FR	15/60
Champagne, Inspiration 1818, Charles Le Bel, FR	26/104
Pét'Nat, Pinot Noir, Pin'...OH! J.L. Denois, FR	15/60
Brut, Esterlin, Eclat, Champagne, FR (375mL)	52
Brut Rosé, Billecart-Salmon, Champagne, FR (375mL) 130 (750mL) 225	78
Brut, Iris, Willamette Valley, OR	

## WHITE

Sancerre, Domaine Gerard & Hubert Thiroit	20 / 80
Sauvignon Blanc, The Better Half, Marlborough, NZ	14 / 56
Spanish Blend, Bernabeleva, Navaherros, SP	15 / 60
Chardonnay, Trefethen, Napa Valley, CA	16 / 64
Albariño, Cadre, Edna Valley	58
Vermentino, il Monticello, Colli di Luni, IT	60
Gruner Veltliner, Weixelbaum, Kampta, AT	52
Cortese, Gavi, Tenuta Olim Bauda, Piedmont, IT	56
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
Falanghina/Fiano, Oranotango, Paso Robles, CA	16 / 64
Cartixà Vermell, Escabeces, Catalunya, SP	54
Domaine Glinavos, Paleokerisio, (500ml) EL	35

## RED

Pinot Noir, Aether, Santa Barbara, CA	19 / 76
Valpolicella, Tasi Verona, IT	14 / 56
Gringnolino, Isolavilla, Tenuta Olim Bauda, Piedmont	15 / 60
Cabernet Sauvignon, Eco Terreno, Alexander Valley	16 / 64
Chianti, Terre di Corzano, Tuscany, IT	56
Grenache/Syrah, Lou Combaou, Cotes du Rhone FR	56

## BEER

DRAUGHT 10	CAN / BOTTLE
PACIFICO 4.5% mazatlan, 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 3.8% santa monica, blonde ale	SHORELINE CIDER gf 5.4% hibiscus blueberry cider 7
BIG NOISE 4.6% oregon, lager	
LITTLE BO PILS 4.4% smog city, czech style pilsner	
SEAFARER 4.8% three weavers, kolsch	
MULLIGAN 5.6% second chance, amber ale	
ORDERVILLE 7.2% san diego, hazy ipa	
GUINNESS 4.2% ireland, irish stout	

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