

LUNETTA

Weekday Lunch

Starters

ROSEMARY CITRUS OLIVES 10 gf + v

CHIPS & DIP 14

housemade potato chips, shallot dip

WILD PACIFIC SHRIMP COCKTAIL 16

clarified pico de gallo, shaved red onion, celery, radish, cocktail sauce, crispy blue corn tortilla

Sandwiches

CHOICE OF FRESH CUT KENNEBEC FRIES OR TENDER GREEN SALAD

CRISPY JIDORI CHICKEN SANDWICH 24

jidori chicken, beefsteak tomato, ranch slaw, preserved meyer lemon aioli

L.A.D. BURGER 25

snake river farms grass fed beef, white cheddar, caramelized onion, tomato, marie rose

WOOD-GRILLED SALMON SANDWICH 25

cucumber onion relish, tomato, slaw, cilantro aioli

Salads

GRILLED CHOPPED SALAD 20

market greens, asparagus, zucchini, onion, sweet white corn, tomatoes, avocado, lemon-basil vinaigrette gf + v

NIÇOISE SALAD 29

seared ahi tuna, roasted potatoes, confit tomatoes, kalamata olives, soft boiled egg, haricot verts, red wine mustard vinaigrette (gf)

GARDEN OF LITTLE GEM CAESAR 20

plum tomatoes, endive, torn croutons, white anchovy dressing

TENDER GREEN JARDINIÈRE 18

plum tomatoes, fennel, heirloom carrots, radish, cucumbers, croutons, red wine vinaigrette (v)

ADD ONS

jidori chicken (grilled or crispy) 10

seared ahi tuna 12

wood grilled salmon 12

12oz wood grilled n.y. steak 16

Sides

WOOD-GRILLED SEASONAL VEGGIES 16 (GF + V)

FRESH-CUT KENNEBEC FRIES 10 (V)

PARMESAN FINGERLING POTATOES 10

GRILLED ORGANIC SOURDOUGH 8 (V)

ROSEMARY CIABATTA 10 (GF+V)

Mains

BBQ MISO SALMON 29

coconut furikake rice, wild arugula, cherry tomatoes, sweet onion, red umami vinaigrette

WOOD GRILLED STEAK TACOS 29

12oz n.y. steak tacos, citrus cilantro slaw, avocado, ancho chile sauce, pico de gallo, corn tortillas (gf)

STEAK FRITES 32

12 oz n.y. steak, pinot noir sauce, heirloom tomato, fresh cut kennebec fries

SPAGHETTINI ALLA CHECCA 24

valdivia farms heirloom tomato, housemade marinara, fresh basil v

MUSHROOM FETTUCINE 26

white wine, thyme, roasted shiitake mushrooms, wild arugula, shaved fresh black truffle (vr)

PASTA ADD ONS

+wood grilled jidori chicken 10

+sauteed wild shrimp 12

+gluten free pasta 6

Weekday Brunch

AVOCADO TOAST 19

over easy egg, cucumber onion relish, sourdough

CRISPY JIDORI CHICKEN & PANCAKES 24

marinated peppers, maple syrup, clarified butter

12 OZ N.Y. STEAK & EGGS 32

two eggs any style, breakfast potatoes, grilled asparagus, tomato & olive panzanella

POLENTA & EGGS 22

poached chino farm eggs, thinly sliced ham, creamy polenta, shiitake mushrooms, arugula, blistered cherry tomato

MUSHROOM & CHEESE OMELET 22

white cheddar, shiitake mushrooms, arugula salad (gf)

Bakeshop

COOKIE 5

*CHOCOLATE CHIP

*OATMEAL GOLDEN RAISIN PECAN

*RAINBOW SPRINKLE

LOAF SLICE 5

*BANANA CHOCOLATE CHIP

*ZUCCHINI PECAN

CHOCOLATE FUDGE BROWNIE 5

ALMOND FLOUR BLONDIE (GF) 5

LEMON BUNDT CAKE 10

FLOURLESS CHOCOLATE CAKE (GF) 12

CHOCOLATE FUDGE CAKE A LA MODE 12