

# LUNCH

## APPETIZERS

House Bread	7
rosemary, parmesan, focaccia, whipped butter	
Cool Ranch Elote Dip	10
roasted corn, black bean, queso fresco, tortilla chips	
Brussels GF	12
dijonnaise, shallot, romano	
Braised Pork Belly GF/DF	14
bourbon braised, pickled vegetables soy ginger glaze, fried rice noodles	
Spinach & Artichoke Dip	16
garlic, mozzarella, basil, toasted pita bread	
Jumbo Chicken Wings GF	16
ragtown whiskey bbq, carrots and celery, blue cheese dressing, fried garlic	
Blackened Octopus GF	16
roasted tomato & artichoke antipasto candied sesame, herb oil	
Crab Cake DF	16
roasted pepper & tomato salsa, lemon saffron aioli	
Poutine	14
herbed gravy, beehive cheddar cheese curds	
Baked Brie Crostini	18
smoked salmon, cheese stuffed peppadews, brandy candied cherries, cabernet syrup, petite greens, macerated strawberry	

## SOUPS

New England Clam Chowder	7/13
chopped clams, smoked bacon, red potatoes, oyster crackers	
Tomato Bisque	7/13
crème fraiche, basil	

## SALADS

chicken +8 salmon +10 tofu +8

Strawberry & Beet GF	12
house ricotta, beet gel, candied walnuts, herb oil	
Caesar	12
romaine, boiled egg, romano, croutons, classic caesar dressing	
Pear & Burrata GF	12
arugula, honey vinaigrette, poached pears, pepita granola	
The Power GF/DF	12
spinach, arugula, baby kale, quinoa, sunflower seeds, strawberry, pomegranate vinaigrette	
Simple Salad GF/DF	11
mista greens, citrus vinaigrette, cherry tomato, cucumber	

## DRINKS

Soft Drinks	3
coke products	
Juice	5
apple, cranberry, pineapple, orange, grapefruit	
Sparkling Mineral Water	7.5
house bottled water	
Hot Chocolate	5
Milk	3.5
Coffee & Tea	3.5
Double Espresso	4
Cappuccino	4.5

consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase the risk of foodborne illness, especially if you have certain medical conditions. Please inform your server with any possible allergies or dietary restrictions

parties of 8 or more are subject to a 20% gratuity.  
no outside food or beverage

DAIRY FREE- DF  
GLUTEN FREE- GF

EXECUTIVE CHEF LEE ROBINSON

## ENTREES

Blackened Chicken BLT	18
seared all-natural chicken, bacon, lettuce, tomato, swiss, mayo, sourdough bread, fries	
Bahn Mi Sandwich	18
short rib, pickled carrots & pickled vegetables, chili mayonnaise, lettuce, pickled red onion, fries	
French Dip	18
thin sliced ny strip, pepperjack, pepperoncini, horseradish crème, hoagie roll, fries	
Exotic Burger	26
elk, bison, wagyu, boar blend, vermont white cheddar, bacon, jalapeno, barbecue aioli, lettuce, tomato, pickled red onions, brioche bun, fries	
Short Rib Grilled Cheese	18
smoked gouda spread, bacon onion jam, braised short rib, thick cut bread, fries	
Two Beef Sliders	18
american beef, white cheddar, lettuce, tomato, bbq aioli, pickles and fries	
Barley Lentil Cakes	22
carrot strings, baby bok choy, littleneck squash, curry emulsion	
Cajun Pasta	25
cajun cream sauce, roasted tomato, fennel, chorizo, spinach, romano, macaroni noodles	
Tacos	15
cabbage slaw, sherry & black garlic vinaigrette, cilantro, carrot, salsa choice of protein: blackened chicken or carne asada, add halibut for \$3.	
Spicy Capicola Pizza	16
spicy salami, honey, mozzarella & provolone, chives, red sauce	
Artisan flatbread	16
basil and kale pesto, fresh mozzarella, fig jam, prosciutto and arugula	

## DESSERTS

Mixed Berry Crumble	10
oat topping, vanilla ice cream	
Lemon Velvet Cake	10
lemon buttercream, mango sorbet	
Traditional Flan	8
toasted coconut, lemon meringue, cherry syrup	
Double Chocolate Brownie	10
raspberry coulis, strawberries, chocolate whipped cream	
Gluten Free Brownie	6
Sweet Streets GF Brownie, chocolate ice cream, whipped cream	

## SIDES

Herbed Risotto Cake	8
lemon herbed vinaigrette	
Truffled Pomme Frites	12
romano cheese, chives, dijonaise	
Mac & Cheese	12
cheese sauce, cavatappi pasta, bread crumbs	
Grilled Asparagus	7
lemon sabayon	