



## LUNCH MENU

### **CREAMY TOMATO SOUP • \$7**

Classic + cozy with thyme and herb oil (v)

### **SAVORY HAND PIES • \$7 each**

Assorted meat and vegetarian savory pies; options updated weekly

### **WINTER GREENS SALAD • \$18**

Maple roasted local squash, Caesar-ish dressing, pomegranate + pumpkin seeds, breadcrumb, pecorino  
(v, vgp, gfp)  
add shrimp \$5

### **QUINOA GRAIN BOWL • \$18**

Arugula pesto, seasonal house-pickled vegetables, pistachio + feta (vg, gf)  
add shrimp \$5

### **FRENCH ONION GRILLED CHEESE • \$14**

NY state aged cheddar, Swiss, caramelized onion (v)

### **CHORIZO SAUSAGE SANDWICH • \$19**

Housemade chorizo with romesco sauce, arugula, pickled fennel and ricotta salatta, house salad

### **BANH MI • \$19**

Crispy pork belly with spicy mayo, pickles, cilantro and fresh red chili, house salad

## SIDES

### **CRISPY FINGERLING POTATOES • \$7**

With fresh herbs and garlic aioli (gf)

### **TOSSED GREEN SIDE SALAD • \$5**

Fresh greens and radish in a balsamic vinaigrette (v, gf)