



DINE OUT LUNCH | \$32

MON-FRI 11AM-3PM

Indulge in perfectly-paired wines for each course

3oz pours | \$20

APPETIZER

BURRATA FLATBREAD (V)

gem tomatoes, basil, sea salt, tomato sauce

- or -

ARUGULA & ARTICHOKE SALAD (GF)

prosciutto, sundried tomato, manchego,
hazelnuts, lemon vinaigrette

- or -

MALABAR MUSSELS

local mussels, cilantro, coconut curry broth
& crispy papadams

SUPPLEMENT YOUR APPETIZER + \$8

CHEDDAR & TRUFFLE POTATO SKINS (GF)

smoked bacon, caramelized onion, sour cream,
aged cheddar, winter black truffles

Mission Hill Rosé

- or -

Chateau Ste. Michelle Riesling

MAIN

AVOCADO TOAST (V)

toasted sourdough, serrano chillies, pickled peppers,
watermelon radish & a nice little salad

- or -

POKE BOWL

bc albacore, mixed grains, avocado, cucumber,
orange, cilantro-miso dressing

- or -

BACKYARD BURGER

8oz, aged cheddar, tomato jam, lettuce, tomato,
onion, french fries

SUPPLEMENT YOUR MAIN + \$17

10oz CENTER CUT RIBEYE STEAK

herb butter, seasonal greens
& truffle fries

Matua Sauvignon Blanc

- or -

Santa Cristina Chianti Classico

DESSERT

BROOKIE

inspired by "baked in brooklyn"

chocolate chip cookie meets fudge brownie,
salted caramel ice cream

Taylor Fladgate Tawny Port (1oz)

pricing does not include tax & gratuity

