## lunch

## soups, salads, starters

> pork and barley stew, mirepoix, spinach, lemon
roasted carrot and ginger bisque
romaine salad, lemon caper vinaigrette, sourdough croutons 6
baby greens, herbs, and blossoms; white balsamic vinaigrette 8
steamed mussels, dijon, white wine, fines herbes, baguette 9
slow cooked cippolini onions, rosemary, balsamic, EVOO 7
warm beets, garden pea \& ricotta toast, pea greens, EVOO 7
smoked mussels, sea urchin mayo, salsa verde, meyer lemon 7

## charcuterie and cheese

artisan cheese with candied nuts, fruit, baguette 6 ea cheese choice of 3 cheeses 16
charcuterie served with our mustard, pickles, breads 7.5 ea choice of $3{ }_{21}$
smoked pork sausage pork rillettes
chicken liver mousse
smoked tongue pastrami
bresaola
crispy pork rillettes duck ham
spicy tasso ham pork belly bacon smoked trout

## mains

$$
\begin{aligned}
& \text { italian cured meats. sliced cold cuts, lemon rosemary aioli, } \\
& \text { arugula, pickled onions, our ciabatta, chips }
\end{aligned}
$$

pastrami. brined and smoked beef chuck, horseradish mustard sauce, grilled onions, sweet pickles, baguette, chips
lunch burger. ground sirloin, special sauce, cabot cheddar, pickles, portuguese roll, chips (sub hand cut fries +2)
roasted mushrooms. thyme \& madeira roasted mushrooms, goat cheese, sourdough, pea greens, open faced, chips
our gnocchetti pasta, garden peas, carrots, spring herbs, parmigiano reggiano 13 add smokey pork sausage +5
early spring greens, shaved root vegetables, griddled brioche, tarragon vinaigrette with confit char or smoked duck ham
chicken pot pie. slow roasted chicken, root vegetables, peas, flaky pastry, petite green salad

## sweets

sorbets: lemon or 'creamsicle' w/ new rivers cookies 7 ice creams: praline rum, warm spice, mint chip, vanilla 8 new rivers cookie plate
lemon curd and biscotti
7
artisan cheese, baguette, sweet and salty nuts 6 ea

