

# RESTAURANT WEEK LUNCH



## FIRST COURSE

### RED LENTIL SOUP

CILANTRO AND ALMOND PESTO & CURRIED CRÈME FRAÎCHE

### BONE MARROW TOAST

GRATED HORSERADISH & BITTER GREENS

### MARKET GREENS SALAD

MUSTARD GREENS, PEARS, RADISH, PUMPKIN SEEDS & SHALLOT VINAIGRETTE

## SECOND COURSE

### BEER-STEAMED MUSSELS

CHERRY PEPPERS, CELERY LEAVES, GREEN OLIVES & GRILLED COUNTRY BREAD

### WARM LAMB SALAD

ROASTED CAULIFLOWER, FRIED CAPERS, OLIVE CROUTONS & SOFT-BOILED EGG

### MARKET VEGETABLE BOWL

HEIRLOOM GRAINS, BEET TAHINI, FETA & ZA'ATAR

### BUTTERMILK FRIED CHICKEN SANDWICH

HOUSE-MADE BREAD AND BUTTER PICKLES & SAVOY CABBAGE SLAW

{ \$26 }