



## LUNCH MENU

### ANTIPASTO

#### CREATE YOUR OWN PLATTER

served with house foccacia, lavash, pickles, labneh

two items **16**    three items **22**    five items **32**

**TRIO OF DIPS** smoked sunchoke, carrot cumin, pepper & walnut (vg)

classic free range **DEVILLED EGGS** (v)

#### HOUSE COCKTAIL SAUSAGE

lamb merguez, sage & ginger, chorizo

hot & cold **SMOKED SALMON**

marinated & warm **OLIVES** (vg)

**MARINATED** king oyster & portobello **MUSHROOMS** (vg)

**CHARCUTERIE** pomodoro, elk & herb, prosciutto

#### LOCAL CHEESE

your choice of: ISLAND BRIE • PAILLOT DE CHEVRE

BLEU D'ELIZABETH • 9 YEAR AGED CHEDDAR (v)

### SIDE DISH

**GAZPACHO** heirloom tomato, house foccacia (v) **7**

local organic **GREEN SALAD**, North Arm Farm vegetables, house vinaigrette (vg) **7**

**SPINACH & BEET SALAD** goat cheese, candied pecan, tahini dressing (v) **7**

**FRENCH FRIES** cut by hand, thick & crispy (vg) **7**

**BROCCOLINI** tahini dressing (vg) **7**

### FROM THE BAKERY

BAKED GOODS & PASTRIES ARE MADE IN HOUSE DAILY

### HAND HELDS

**HAMBURGER** 21-day dry aged beef, lettuce, tomato, red onion, chipotle ketchup, *Blackbird Bakery* bun **13**  
     › add cheese 1.5    › add bacon 3

**PULLED MUSHROOM SANDWICH** smoked king oyster mushrooms, apple bourbon BBQ sauce, coleslaw, *Blackbird Bakery* bun (v, vg avail) **13**

**THE HAM & CHEESE SANDWICH** baked off the bone ham, sharp cheddar, tomato, beer infused mustard, organic sourdough **13**

**SUNDAY ROAST CHICKEN SANDWICH** stuffing, sundried tomato, toasted ciabatta, chicken jus **13**

**CAULIFLOWER SANDWICH** tandoori spiced roasted cauliflower, kale & apple slaw, toasted ciabatta (vg) **13**

**CUBAN SANDWICH** pulled pork, honey baked ham, bread & butter pickle, grilled ciabatta **13**

### PLATES

**SPINACH & BEET SALAD** with pulled chicken OR avocado, goat cheese, candied pecan, tahini dressing (vg) **14**

**FALAFEL BOWL** fennel & spring leaf salad, charred pickled carrot, hummus, tzatiki, housemade pita (v, vg available) **15**

**CHICKEN SOUVLAKI** fennel & spring leaf salad, charred pickled carrot, hummus, tzatiki, housemade pita **15**

**BUTTERNUT SQUASH GNOCCHI** marinated portobellos, cherry tomato, pickled squash, sage, beurre noisette (v) **24**

**DRY AGED STEAK & FRIES** 21 day dry aged striploin, triple cooked fries, mushroom gravy **32**