

# Lunch Prix Fixe Menu

\$35

Choice of One Item for Each Course

## **First Course**

Gem Salad\* | Sourdough Croutons, Creamy Caper Dressing, Fiscalini Cheddar \*Can be made Vegan

> Black Garlic Hummus | • Pickled Vegetables, Lavash

\*Avocado Toast | >>> Fermented Chilies, soft boiled Egg

\*Chili Garlic Prawns

Lemon, Chili

Shellfish

### **Second Course**

### Striped Bass |

Hoppin' John, Sauce Escovitch

Seafood

Roasted Chicken Salad

Toy Box Cherry Tomatoes, Cucumber, Green Goddess Dressing

\*B.E.L.T. | 🦔

Braised Bacon, Fried Egg, Green Tomatoes, Butter Lettuce, Crystal Aioli

### Grain Bowl\* | 🛞

Kale, Avocado, Heirloom Tomato, Sunflower Sprouts, Enoki Mushroom, Sunny Side Up Egg

\*Steak Frites (+\$15)

Ribeye, Black Garlic Aioli

Eggs

\*Items are served raw or undercooked or may contain raw or undercooked ingredients. Consuming raw or undercooked meat, seafood, poultry, or eggs may increase the risk of food borne illness, especially if you have certain medical conditions.