

# LUNCH MENU

## LAND



## SEA



## GARDEN



MILK BREAD 10  
Honey Butter (v)

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## APPETIZERS

AJO BLANCO SOUP 26  
Almond, Cherry, Duck Ham

FLUKE CRUDO 23  
Kohlrabi, Fennel Pollen, Orange

HERITAGE CARROTS 21  
Jersey Girl Ricotta, Kumquat,  
Cilantro, Mint (v/gf)

RIGATONI 22  
Lamb Merguez, Artichoke,  
White Lake Feta

YELLOWFIN TUNA 28  
Mango, Passion Fruit,  
Fermented Chili (gf)

LITTLE LETTUCES 19  
Radish, Celery, Honey Apple Dressing (v/gf)  
Green Circle Chicken 14  
Catsmo Smoked Salmon 17

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## ENTRÉES

GREEN CIRCLE CHICKEN 33  
Variety of Peas, Pickled Peach (gf)

CATSMO SMOKED SALMON 36  
Wax Beans, Horseradish, Cucumber

TAGLIATELLE 34  
Chanterelles, Sungold Tomato, Parmesan

NEW YORK STRIP STEAK 39  
Chopped Salad,  
Buttermilk Dressing

SEARED TUNA 36  
Zucchini, Pesto, Melon, Bulgar Wheat

AMERICAN WAGYU BURGER 34  
Smoked Bacon, Tumbleweed Cheddar,  
Dijonnaise, Potato Bread

RIGATONI 34  
Lamb Merguez, Artichoke,  
White Lake Feta

ATLANTIC SCALLOPS 39  
Summer Corn, Grilled Lettuce,  
Glazed Pork Belly

*Served with  
Potato Terrine and Lettuces*

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## SIDES

BABY BEETS 12  
Bayley Hazen Blue,  
Grapefruit (v/gf)

CHOPPED SALAD 12  
Buttermilk Dressing, Parmesan

CREAMY FARRO 14  
Corn, Smoked Bacon,  
Tumbleweed Cheddar

MARBLE POTATOES 13  
Scallion, Pickled Shallot

SNOW PEA SALAD 13  
Bottarga, Radish (gf)

(v) vegetarian, (ve) vegan, (gf) gluten free

Allergens are present in our kitchen so we cannot guarantee dishes are 100% allergen free.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.