



12pm - 9pm

MARINATED OLIVES * ^ \$6
thyme, lemon

SPICED NUTS * ^ \$6
rosemary, chipotle

ROASTED SHRIMP * \$16
chimichuri sauce

GUACAMOLE + CHIPS * ^ \$15

SPINACH + ARTICHOKE DIP \$15

CHEESE + CHARCUTERIE \$28
local farm cheeses, prosciutto, soppressata, cornichons, jam, crackers

TOMATO SOUP * \$7

HOUSE SALAD * ^ \$12
little gem, cucumber, radish, herbs, red wine vinaigrette
add avocado +\$3 add tuna confit +\$4

RYE BERRY SALAD * \$16
kale, apple, pecan, mimosette, whole grain mustard vinaigrette
add grilled chicken +\$5

NUT BUTTER + JAM ^ \$9
almond butter, raspberry preserves, peasant bread, chips

GRILLED CHEESE \$12
cheddar cheese, peasant bread, pickle spear
add ham +\$3

GRILLED CHICKEN SANDWICH \$16
ciabatta, mozzarella, roasted peppers, arugula, calabrian chili mayo, finocchiona

SWEETS

CHOCOLATE CHIP COOKIES a few cookies to share \$5

HIGH LAWN VANILLA ICE CREAM \$4

A 20% service charge will be added to all checks, unless otherwise requested.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. Before placing your order, please inform your server if anyone in your party has a food allergy.

* Gluten Free ^ Vegan