



LUNCH MENU

SANDWICHES

SERVED WITH FRIES | SUB ONION RINGS + 4
SUB SOUP OR BISTRO SALAD + 4
SUB GLUTEN FREE BUN + 4

SHAKSHUKA BRAISED LAMB 22
CIABATTA + GREEN CHILIS + CRUMBLLED
CHEVRE + CHIPOTLE BRUSSEL SLAW

SRF CLASSIC BEEF BURGER* 22
8 OZ PATTY + WHITE CHEDDAR +
PICKLE + LETTUCE + TOMATO + ONION
1000 ISLAND + HOUSE MADE BUN

SEARED AHI SANDWICH 20
CUCUMBER + CILANTRO + FURIKAKE
WASABI SLAW + BRIOCHE BUN

CURRY CHICKEN SANDWICH 18
CHICKEN SALAD + GREEN ONION
CRISP GREENS + TOMATO SHERRY GOLDEN
RAISIN COMPOTE + PUMPERNICKEL TOAST

MISO TRUFFLE STEAK SANDO 24
FLATIRON STEAK + TRUFFLE OIL
GREEN ONION + MONTERREY JACK
COTIJA CHEESE + MISO AIOLI +
LOCAL MUSHROOMS + HOAGIE

CHIMICHURRI CHICKEN 18
GRILLED CHICKEN BREAST
PICKLED ONION + WHIPPED FETA
TOMATO + MIXED GREENS + CIABATTA

STARTERS

CUP SOUP 5
BOWL SOUP 9
BISTRO FRIES 10
ROSEMARY + PARMESAN
LOCAL BREAD & SPREAD 10

APPETIZERS

GAZPACHO SHRIMP COCKTAIL *GF 20
5 GRILLED & CHILLED SHRIMP + LEMON
SUMMER GAZPACHO + HORSERADISH
CRAB & STREET CORN SLIDERS 18
FETA + LOCAL DILL + CAPER + FRESH CORN
BEER BATTERED ONION RINGS 16
MUSTARD SEED AIOLI
BEAN SPREAD & BURRATA *VEG 18
NAAN + TOMATO + CUCUMBER + MICROS
EVOO + GASTRIQUE + CAPERS + PISTACHIO

TACO

MARKET TACO MP
DAILY PREPARATION

SALADS

CHICKEN + 8 | STEAK +10 | SALMON +12
SOUP + SALAD + BREAD 19
CUP OF SOUP + BISTRO SALAD + HOUSE BREAD
BISTRO SALAD *GF | *VEG 15
MIXED GREENS + SHAVED MANCHEGO +
PEPITAS + CURRANTS + BASIL VINAIGRETTE
HALF BISTRO SALAD 8
ITALIAN WEDGE *GF 18
BIBB LETTUCE + CREAMY PARMESAN +
ROASTED TOMATO + PICKLED ONION +
CAPICOLLO + MOZZARELLA
BROCCOLINI SLAW *VEG 17
PURPLE & GREEN CABBAGE + CARROT RIBBONS +
GINGER HOISIN DRESSING + CASHEWS + WONTON
+ CILANTRO

*GF = GLUTEN FREE *DF = DAIRY FREE *VEG = VEGETARIAN | PLEASE MENTION DIETARY REQUEST PRIOR TO ORDERING

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS
MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS

20% GRATUITY MAY BE ADDED TO YOUR BILL FOR PARTIES OF SIX OR MORE

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