

..... *See* **LUNCH** *See* .....

**SALADS**

Mushroom Salad arugula, manchego, pine nuts, yuzu vinaigrette	18
Portland Caesar candied bacon, apple, breadcrumbs	15
Mango Slaw red peppers, apple, cashews, green onion, finger chili	14
add boneless chicken breast	8

**SANDWICHES**

served with arugula salad

Seared Porcini Rubbed Ribeye smoked provolone, porcini truffle, cornishon aioli, pickled red onion	17
Chicken Piri Piri roasted chicken, pear, piri piri	16
Grilled Cheese Sandwich gruyere, black truffle, prosciutto, tomato	14

**BITS & BITES**

Olives	6
Patatas Bravas half order	9 5
House-Made Ricotta seasonal fruit, pistachios, orange blossom honey	14

**COLD**

Beef Tenderloin Carpaccio caper aioli, fennel, bottarga, basil	18
Striped Bass Crudo ginger, lemongrass, toasted sesame, pomegranate, scallion oil, mango slaw	19

**HOT**

Clams chorizo iberico, refrito, white wine	12
Shrimp Pil Pil garlic-chilli oil, beer	16
Eggplant Byaldi caramelized garlic, cinnamon, tomato	15
Smashed Avocado Toast scrambled eggs, arugula salad, toast	15
Steak and Eggs AAA Striploin, fried eggs, toast	18

**DESSERTS**

Beignets vanilla custard, sugar	8
Burnt Cheesecake coffee caramel sauce, poached pears	8
Sage Panna Cotta peppercorn rhubarb, crispy shredded phyllo, popping candy	8

chef angela dorau