

**LUNCH Menu**

**First course**

*A choice of:*

**BANANA CAULIFLOWER SOUP |v| |gf|**

Curry, turmeric, shallot, light cream, rainbow cauliflower, guajillo oil

**AVOCADO TOASTS |v|**
smashed avocado, house baked French baguette, roasted heirloom cherry tomatoes, shaved parmesan.

**Second course**

*A choice of*

**Local BRGR**

Classically made, a custom blend of fresh natural rib eye and New York strip loin is ground in house, griddled with generous amounts of clarified butter and locally sourced fresh **(BFY)** “better for you”toppings. Plus 1 side.
­Add a cage free **egg sunny side up**. $ 1

 **Local Chicken |gf- without the bread|**

SLOW COOKED CHICKEN WITH SMOKEY BARBECUE SAUCE
Skinless, boneless chicken legs and thighs, house blend BBQ sauce, kale and carrot slaw, Kosher pickles.

**CAULIFLOWER STEAK |v|**Grilled cauliflower, truffle and wild mushroom bordelaise, shaved parmesan & angel hair pasta.

**Third course**

*A choice of:*

**Chocolate mousse |made in house|**

Chocolate mousse with crème brulee and flourless sponge

**Chocolate caramel in jar |made in house|**

Milk chocolate crème with salted caramel and chocolate sponge

**$ 20 per person**, not including tax and gratuity