

## Lunch Menu

### To Start

Carrot Bisque

\$9.00

sage, cashew, parsley root, madras curry

House Charcuterie with Mustard

\$9.00

pickles and toast

Sweet Potato Tortoloni

\$12.00, \$21.00

maitake, hazelnut-chicory crumble, arugula

Potato Gnocchi

\$14.00, \$27.00

pork and oxtail sugo, grana padano, rosemary

Roasted Beets

\$11.00

baby greens, pistachio, rosemary, kumquat vinaigrette

Bibb Lettuce

\$10.00

buttermilk vinaigrette, vegetables crudité, fine herbs

Sandwiches

Roasted Pork Shoulder

\$15.00

calabrian chilies, fennel, arugula

Lamb Burger

\$15.00

pickled eggplant, harissa aioli, feta

Sepia Burger

\$15.00

camembert, red onion jam, green peppercorn aioli

Entrees

Pan Roasted Cod

\$18.00

cauliflower, almond, spinach, salsa verde

Grilled Chicken Breast

\$16.00

red chermoula, piquillo-almond puree, panisse

Grilled Flat Iron Steak

\$20.00

celery root, brussels sprouts, cippolini onions, jus

Cornmeal Crusted Trout

\$16.00

black eyed peas, ramps, candied bacon, pecans

The Pinto Box

Roasted Beets, Pistachio, Kumquat Vinaigrette or Carrot Bisque

Bibb Lettuce, Fried Chicken, Buttermilk Vinaigrette or Potato Gnocchi, Pork Sugo, Grana Padano

Daily Selection of Cookies, or Market Fresh and Dried Fruits

Sweets

Oatmeal Cake

\$9.00

caramelized apple, fennel jam, anise ice cream

Almond Sable

\$9.00

mocha mascarpone, cream, chocolate, kahlúa anglaise

Blackberry

\$9.00

chocolate, marshmallow fluff, graham

Chocolate Bourbon Pudding

\$9.00

banana fritters, candied pecans

Assortment of Sorbets

Duo \$5.00, Trio \$7.00

Daily Selection of Cookies

\$6.00

Selection of Domestic Artisan Cheeses

3 Pcs \$12.00, 6 Pcs \$20.00