

## *Business Lunch \$ 34*



### *Small Plates & To Share*

#### **HOME MADE SOURDOUGH & BUTTER \$8**

hibiscus honey butter, olive oil

#### **CHEESE & MEAT \$8 PER PERSON**

jam, cheese & charcuterie, home made sourdough

#### **EVERYTHING HUMMUS \$15**

everything seasoning, cucumber & tomato salad, sundried tomato & pumpkin seed chili crisp, pickled red onion, bread

#### **HOUSE CUT FRIES \$12**

### *First Course Salads*

#### **STRATO SALAD**

gem & arugula, cucumber, tomato, lemon & oregano vinaigrette

#### **CAESAR**

gem & arugula, parmigiano Reggiano, roasted garlic dressing, Sourdough breadcrumbs

#### **CLASSIC WEDGE +\$2**

Blue cheese crumbles, bacon, pickled red onion, tomato, herb buttermilk dressing

### *Entrees*

#### **LOCAL ROASTED CHICKEN**

Greener Pastures roasted chicken breast, rosemary, arbol honey jus, whipped potato, cipollini onion, baby carrots

#### **PAN SEARED MAINE SALMON\***

Crispy skin, asparagus, dill, beurre blanc

#### **12 OZ. NY STRIP\* +\$15**

red wine jus, herb butter, potato pave

#### **MARKET FISH & RISOTTO\* \$MKT**

spring pea risotto, roasted heirloom grape tomato, beurre blanc, lemon & chive

#### **GRILLED BONE-IN BERKSHIRE PORK CHOP\* +\$2**

whipped potatoes, spinach, cipollini onion, grain mustard jus, sweet pickled cherries

### *Desserts*

#### **BANANA FLAN +\$8**

rum caramel, peanut crumble, cinnamon  
whipped cream

#### **TIRAMISU +\$8**

We serve Greener Pastures chicken at our restaurant. Pasture raised, non-gmo, organic chicken from Texas. It has a richer deeper flavor, no brines or solutions, this is real chicken straight from the farm to your plate.

- **eating raw or undercooked food carries a risk of foodborne illness**
- **Gratuity added to tables of 5 or more**