## LUNCH

FRENCH ONION SOUP 13 slow-cooked with caramelized onions, crostini crumbles, gruyère foam

BIBB AND BLUE 16 shropshire blue veined cheddar, bibb lettuce, lardons, roasted tomatoes, blue cheese dressing

CHICKEN COBB STACK 24 layered avocado, lardons, gorgonzola, boiled egg, grilled chicken and smoked tomato on bibb lettuce alongside herb dressing CORN CHOWDER 11 sweet corn, potatoes, cream, bacon dust

ROASTED BEET SALAD 15 golden beets, pickled onions, raisins, mixed lettuce, goat cheese vinaigrette

\*NIÇOISE SALAD 24 seared tuna, hardboiled egg, boiled potatoes, haricots verts, mixed greens, niçoise olives, tomatoes, pickled carrots, corn vinaigrette

\*SEASONAL SALMON 21 asian-glazed salmon, house butter, bok choy

CHICKEN & WAFFLE SANDWICH 17 maple brined chicken thigh, waffle batter, fried, brioche bun, bibb lettuce, tomato, spicy pickles, red-eye mayo, w/fries

CHICKEN SALAD CROISSANT 17 mixed greens salad, cucumber, red onion, lemon vinaigrette

SMOKED BRISKET GRILLED CHEESE 19 smoked beef brisket, american cheese, tuscan bread, caramelized onions, w/fries

\*TUNA TARTARE 19 fresh ahi, saffron aioli, caper berries, oven dried tomatoes

APRICOT CHICKEN 23 chicken, apricot demi, curried red lentils, snap peas

SEAFOOD AND GRITS 27 lobster, shrimp, scallops, with a lobster demi-glace

\*LOCO MOCO 18 our take on the hawaiian classic - fried rice, house-ground beef patty, fried egg, and roasted onion-porcini mushroom gravy

LOBSTER BLT 29 lobster, mayo, saffron, bacon, bibb lettuce, tomato, brioche, w/fries

\*ASH SMASH BURGER 22 white cheddar, heirloom tomato, bibb lettuce, prosciutto aioli, brioche, w/fries

WAGYU FRIES 15 kennebec fries flash fried in wagyu drippings, grated parmesan served with truffle aioli

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.