

CAMPFIRE LUNCH

9.18 - 9.22

Gathering around a fire to share good food and drink with friends. . . as far as we're concerned, there are few things better in life. We created this place to celebrate that spirit of the Campfire with you. Thanks for being here.

raw oyster hibiscus mignonette. each/half dozen 3/16
char grilled oyster apple. fennel butter. yuzu. two/four 7/14
ceviche pineapple. jicama. avocado. koji. tamarind. 13
fish board smoked and cured market fish. seasonal accoutrement 22

romaine caesar rye crisp. currants. parmesan. smoked white anchovy 10
roasted beet horseradish. lemon. avocado. pistachio 9
salanova salad sherry. shallot. root vegetable. flaxseed. rye. 11
kale apricot. ancient grain. almond. curry. feta 11
add smoked quarter chicken / add market fish 7/9

farm bread rapini. burrata. charred tomato vinaigrette 9
grilled bread prager brothers sourdough. butter. salt 2

ham and cheese gruyere. egg. kings hawaiian roll 12
cheesesteak bulgogi glaze. shisito pepper. mushroom. jack cheese. baguette 13
grilled cheese smoked salmon. broccoli. gruyere. miche 11
blt brisket. lettuce. heirloom tomato. blue cheese. baguette 13
turkey pesto. tomato. sprouts. provolone. farm bread 12
bacon belly banh mi mayo. carrot. jalapeno. cilantro. baguette 13

blistered wax bean market fish. soft boiled egg. olive. shallot 14
red eye rubbed brisket chimichurri. egg. avocado. pickle. rice 18

desserts weekly selection of goodness, just ask!