

# Lunch

served from 11 am-4 pm

## Small Plates

### Oysters \*

champagne mignonette or cocktail sauce  
and horseradish  
3 each / 34 dozen

### Peel & Eat Shrimp

cocktail sauce, lemon  
1/2 lb for 18, 1lb for 28

### Buffalo Wings

medium or hot, celery, bleu cheese  
14

### French Onion Soup or Soup of the Day

9

### Olives

za'atar & herb lavash  
14

### Charcuterie

whole grain mustard, Mama Lil's peppers, za'atar &  
herb lavash  
18

### Cheeses

date jam, pickled red onions, candied pepitas, za'atar  
& herb lavash  
20

### Classic Crab and Artichoke Dip

toasted baguette, smoked paprika  
16

## Entrees

### Golden Beet Salad

mixed greens, roasted golden beets, grapes, candied  
walnuts, goat cheese, honey vinaigrette  
13

### Local KOP Ranch Beef Burger

brie, tomato-bacon jam, crispy onions, arugula, fries  
20

### Turkey Club

turkey, avocado, bacon, mayonnaise, lettuce, tomato,  
onion, fries  
18

### Mixed Green Salad or Caesar Salad

9  
add grilled chicken + 8  
add pan seared salmon +15  
add grilled steak + 15

### Pastrami Sandwich

marble rye, horseradish stoneground mustard,  
dill pickle, fries  
18

### Steak Frites

grilled flank steak, house-made worcestershire, fries  
22

## Pizzas

### Classic Pepperoni

pepperoni, mozzarella, marinara  
18

### Supreme

sausage, pepperoni, peppers, onion,  
mushrooms,  
black olives, marinara  
19

### Margherita

fresh mozzarella, tomato, basil, olive  
oil  
18

### Wild Mushroom

fresh mozzarella, garlic, truffle oil  
22  
add sausage +2

### Cheese

mozzarella, marinara  
16

### Caramelized Onion and Goat Cheese

mozzarella, arugula, and honey  
balsamic reduction  
19  
add sausage +2

*parties of 8 or more will be presented with one check including gratuity*

**\*consuming raw or undercooked food may lead to foodborne illness\***