



## LUNCH

### SALADS

Chicories – avocado, corn nuts, cotija, orange, tomatillo dressing	14
Grilled Little Gems Salad – olive tapenade, calabrian chili, potatoes, marcona almonds	15
Chef’s Salad* – soft egg, vintage cheddar, ham, corn, avocado, sherry vinaigrette	15
Tomatoes & Corn – confit tomato, shishito peppers, pickled onions, lettuces	13
Sammie’s Salad – watermelon, cucumber, candied marcona almonds, tomato, Amaltheia goat cheese, lettuces, champagne vinaigrette	15
Add chicken to a salad	4
Lettuces – Champagne Vinaigrette	6

### SMALL PLATES

Pork Chop Milanese – smoked trout tonnato, lemon, summer greens	16
Smoked Trout Tacos – avocado crema, pickled onions, jalapeno, salsa	12
Dirty Potatoes* – whipped lardo, pickled peppers, aioli, scallions	9
Fried Street Corn* – aioli, cotija, lime, cilantro, chicharrones	9
Roasted Cauliflower – schmaltz, garlic, mint, calabrian chili	10

### SANDWICHES

Served with greens and vinaigrette

Cuban – carnitas, ham, mustard, pickle, swiss	12
Katsu Chicken Sandwich – kewpie mayo, togarashi, tonkatsu sauce, pickle, onion	12
Vegan Bahn Mi – shitake mushroom pate, Vietnamese pickles, cashew “aioli”, vegan patty	16
Glory Burger – thousand island, iceberg, tomato, pickle, onion, American cheese, served with house potatoes	13
Beyond Burger – cashew “aioli”, iceberg, tomato, pickle, onion, served with house potatoes	16

### ENTREES

Pasta of the Day – (insert improvisational jam here)	
Bavette Steak (8oz) – summer succotash, beef sauce	20
Fish of the Day	MP

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