

Clink!

“Lunch: the most civilized pause of the day.”

Starters

Chips & Dip - \$9

Housemade kennebec potato chips, truffle salt, truffle creme fraiche dip

Ouefs - \$12

3 hard boiled eggs, in a dijon mayo sauce, topped with bacon crumbles, and smoked trout roe

Assiette De Fromage vegetarian - \$26

3 select cheeses, mustard, cornichons, pickled onions, seasonal jam, almonds, crostinis

Soups

French Onion Soup - Cup \$8 Bowl \$12

Caramelized onions, gruyère, toasted baguette

Rhubarb Gaspacho gf, vegan - Cup \$8/Bowl \$12 ♦

Rhubarb, raspberries, hint of habanero, garnished with pickled rhubarb & chive oil

Soup du jour - Cup \$8 Bowl \$12 ♦

Seasonal rotating soup

Salads

Brittini's Salad - \$18 ♦

Green buttermilk dressing, peas, asparagus, red onion, radish, pecorino romano, & garlic breadcrumb

~Add protein: 4oz N.Y. Steak, +\$12, Lemon Brined*

Chicken Breast +\$8

Sandwiches (Served á la carte)

Hot Ham and Cheese - \$11

Toasted housemade brioche, jambon, gruyere, onion aioli

Portebello Mushroom Sandwich vegetarian - \$12

Balsamic marinated mushroom, pimento cheese, lemon aioli, spring greens, sliced red onion, on our housemade brioche bun

Chicken Salad Croissant - \$15

Soft poached chicken breast, herb sauce verte, red onion, mixed greens (the sauce verte contains pecans)

French Dip Steak Sandwich - \$21 *

House made french roll, roasted tri tip, caramelized red wine onions, gruyere cheese, au jus

Add ons (add to any sandwich)

Fries +\$4

Housemade chips +\$4

Salad with house vinaigrette +\$6

Sub gluten free bun +\$2

Desserts

Crème Brûlée gf - \$14

Vanilla bean custard, caramelized sugar

Seasonal Sorbet gf, vegan - \$5 per scoop

Bon bons gf, vegetarian - \$2 each

~Milk chocolate, salted caramel buttercream

~Chocolate buttercream

~Strawberry champagne buttercream

Beverages

Coffee, Soda, & Juice - \$4

Flavored Latte & Mocha - \$6.50

Latte, Chai Latte, & Hot Chocolate - \$6

Tea - \$5

~See our beverage menu for a full list of our beverage offerings

****Our Menu is thoughtfully curated by Executive Chef Brittini Armenta, Chef de Cuisine Amber Armenta, Sous Chefs Devan Ortega & Jady Dunbar, & Lead Cook James Kirkwood**

~ Parties of 6+ include a 20% gratuity to reflect our team's level of service.

**Consuming raw or undercooked meats, seafood, or eggs may increase your risk of food-borne illness.*

♦ **Featured Seasonal items:** Our seasonal dishes evolve throughout the year to capture the taste of each season

~ Side salad features fresh local greens from Gathering Together Farm and roasted shallot vinaigrette



Kids Menu

Lunch/Dinner

For our guests 12 & under

GRILLED CHEESE \$12

*Melted gruyère & mimolette cheese
on housemade brioche, served with fries
~Add ham +\$3*

BUTTER PASTA \$5

Cavatappi noodles tossed in butter

SIDES

FRUIT - \$5

Mixed seasonal fruit

FRIES - \$5

Served with ketchup

Bon appétit!