



LUNCH
3 COURSES FOR \$25

APPETIZERS

CHOICE OF:

Wedding Soup

Organic free-range chicken broth, greens, grated pecorino

Dathel Salad

Baby arugula, roasted almonds, grated pecorino, EVOO, lemon vinaigrette

Deviled Eggs

Pickled vegetables, espelette

MAINS

CHOICE OF:

Country Captain Chicken

Golden raisin, curry, rice

John's Island Heirloom Tomato BLT

House loaf, basil aioli, frites

Fish of the Day

Pesto green beans, tomato concasse

SWEETS

Macarons Per Table
(One Each Family Style)

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

20% gratuity added to parties of six or more guests

Opening Season by

MICHAEL SICHEL, EXECUTIVE CHEF | LAURA RAY, DIRECTOR OF RESTAURANTS | REMY FUNFROCK, PASTRY CHEF