

LUNCH

STARTERS

SOUP DU JOUR • 6 cup / 11 bowl

AVOCADO TOAST • 12

heirloom tomato | piquillo pepper | watermelon radish
balsamic vinegar

ARTISAN CHARCUTERIE & CHEESE • 19

cherry mostardo | assorted nuts | dried fruit | grilled crostini

BROWN BUTTER CAULIFLOWER • 10

chimichurri | pepitas

ZATAAR SEARED AHI TUNA • * 18

charred delicata squash | castelvetro olive relish | calabrian mustard aioli
fried prosciutto | lemon oil

POUTINE • 16

short rib | four cheese fondue | french fries

CHARRED BRUSSELS SPROUTS • 15

mustard seeds | wholegrain mustard | manchego | pepitas

FENNEL SAUSAGE FLATBREAD • 17

house made sausage | fresh mozzarella | pepperoni | tomato sauce

SALADS

LITTLE GEM CAESAR

parmigiano reggiano | croutons | anchovies

CHICORY & PERSIMMON SALAD • 16

radicchio | castelfranco | endive | rouge valley smoked blue cheese
walnuts | medjool dates | balsamic

COBB • 18

bacon | heirloom tomato | smoked turkey | soft poached egg
avocado | point Reyes blue | champagne vinaigrette

BABY BEETS • 14

burrata | avocado | grapefruit | fennel | pomegranate
pistachio | sherry vinaigrette

QUINOA & FRISEE • 18

heirloom tomato | pickled red onion | fried avocado | green goddess
add chicken 8 | add shrimp 12 | add steak 10

Add Protein To Any Salad

Grilled Chicken Breast • 8 / Scottish Salmon • 14 / Grilled Shrimp • 12
Flat Iron Steak • 10

ENTREES

SANTA MONICA FARMER'S MARKET VEGETABLE WRAP • 16

grilled vegetables | goat cheese | hummus

SCOTTISH SALMON • 43

asparagus | fava beans | foraged mushrooms

BOLOGNESE • 26

tagliatelle | sausage | short rib | ham hock | veal | bone marrow

CAST BURGER • 19

aged cheddar | pickles | thousand island | caramelized onions

FISH TACOS • 16

chipotle marinated mahi mahi | coleslaw | salsa | pico de gallo

CUBAN-STYLE PORK • 45

pickles | whole grain mustard | gruyere | pressed artisan bread
with choice of: french fries | cup of soup de jour | side salad