

PRIX FIXE LUNCH: 2 COURSES, \$20 PER GUEST

Choice of any Dip, Spread & Bread or any item From the Greenmarket along with any Sandwich, Salad or Bowl.

DIPS, SPREADS & BREADS

WHITE BEAN HUMMUS 12
za'atar, olive oil, flatbread

CRUSHED AVOCADO 12
chimichurri, seeded corn cracker

RICOTTA 12
espelette, smoked salt,
grilled country bread

LIONI BURRATA 14
olives, preserved lemon, grilled bread

FROM THE GREENMARKET

BABY KALE SALAD 12
apple, currants, almond, mimolette,
champagne vinaigrette

MARINATED BEETS 10
citrus, yogurt, spiced pistachios

BUTTERNUT SQUASH SOUP 10
pumpkin seed crostini

ROASTED CAULIFLOWER 12
pine nut cream, grapes, lemon,
garlic-chili vinaigrette

SMALL PLATES

BLOOMING MUSHROOM 14
togarashi, yuzu kosho aioli

STEAK TARTARE 14
stout mustard, crispy sunchokes,
pecorino, pine nuts

CRAB TOAST 14
preserved lemon aioli, jalapeño, herbs

SIDES

ROASTED BRUSSELS SPROUTS 10
caesar dressing, parmesan, breadcrumbs

CRISPY POTATO 8
garlic, shallot butter

FRENCH FRIES 8

SANDWICHES, SALADS & BOWLS

USQ MARKET GRAIN BOWL 17
farro, quinoa, lentils, avocado, broccoli,
mushrooms, sunflower

WEST COAST TOAST 17
avocado, poached eggs, anaheim chili salsa

CONFIT TUNA SALAD 18
watercress, black radish, cucumber, sesame vinaigrette

GRILLED CHICKEN SALAD 17
shaved vegetables, olives, lemon-herb vinaigrette

VEGGIE BURGER 15
herb yogurt, avocado, sprouts, fries

ROASTED TURKEY SANDWICH 15
gruyère, pickled pepper, herb aioli

FRIED CHICKEN SANDWICH 16
spicy slaw, chipotle aioli, pickled pineapple, fries

BOWERY BURGER 18
aged cheddar, caramelized onion, special sauce, fries

RIGATONI 22
bolognese, parmesan

DISHES

ROASTED SALMON 26
black barley, chorizo, lemon-saffron butter

HEARTH ROASTED CHICKEN 25
red rice, swiss chard, market
carrots, anaheim chili

CERTIFIED ANGUS BAVETTE CUT 28
bearnaise butter, watercress salad

Consuming raw or undercooked foods may increase your risk of illness. Please inform your server if anyone in your party has a food allergy.