

MENU

PASTRIES, BREADS, CAKES \$5

MUFFINS \$4

COOKIES \$3

FRITTATA \$6 Changes daily GF, V

SOUP \$12

Creamy Broccoli GF, V
Potato, fennel, thyme, served with
cornbread

SALAD \$12

Beet & Goat Cheese GF, V
Greens, pickled chard stem, roasted
walnuts, beet goddess dressing

**SANDWICH
& CHIPS \$15**

Pan Bagnat
Olive oil poached snapper, hard
boiled egg, olive salad, roasted red
pepper, greens, french bread

**PLATE
LUNCH \$16**

Dijon Braised Chicken
Fennel, shallot, orzo,
mustard cream sauce

SIDES \$5

Little Soup GF, V
Little Salad GF, V
Braised Greens With Sausage GF

MARINATED OLIVES \$6

NETTLE PIE \$7

Ricotta and lemon (V)

BEEF FAT POTATOES \$10

Thyme aioli (GF)



SNACKS