

Lunch

Mon - Fri, 11:30am - 2pm

TO SHARE

Tuna Tartine ♦	26
Tomato Bean Purée, Capers, Castelvetro Olives, Sourdough, Bottarga	
Smoked Salmon Dip ♦ c	18
Everything Spice, House-made Potato Chips	
Cheese & Charcuterie Plate	31
Candied Walnuts, Dried Fruits, Quince Paste, Sourdough Toast	

SOUP & SALAD

Caesar Salad ♦	16
Parmesan, Boquerones, Sourdough	
<i>Chicken +8 / Shrimp +12 / Salmon +15</i>	
Chicory Salad □ c	17
Pear, Hazelnut, Pecorino Romano, Roasted Shallot Vinaigrette	
Burrata Salad □	21
Rye, Squash, Pumpkin Seeds, Romesco	
Leek Vinaigrette □ c	19
Charred Leeks, Sabayon, Tarragon Vinaigrette	
Sunchoke Soup □ c	16
Pepita, Goat Cheese, Salsa Macha	

MAINS

BLT	19
Niman Ranch Bacon, Avocado, Bibb Lettuce, Sourdough	
Blackened Grouper Sandwich ♦	23
Olive Tapenade, Button Mushrooms, Aioli	
Saint Augustine Burger *	23
Duck Liver Mousse, Pickled Carrot & Cucumber, Kewpie Mayonnaise, Brioche	
Mushroom Risotto □ c	20/37
Maitake, Stracciatella, Pistachio Pesto	
Branzino ♦	38
Holy Trinity, Sourdough, Rouille, Bouillabaisse	
Chicken Paillard	32
Piperade, Arugula, Sauce Charcutière	
Hanger Steak * c	44
Pommes Anna, Garlic Aioli, Sauce Au Poivre	

SIDES

Sautéed Spinach * c	11
Broccoli Rabe □ c	11
Cauliflower & Squash * c	11
Pommes Frites □ c	11
Freekeh Pilaf □	11

□ VEGETARIAN * VEGAN
♦ PESCATORIAN c GLUTEN FREE

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.