

## Opening Lunch Menu

### Starters

#### Peas & Carrots

Carrot Puree, Peas & Their Greens, Chive Vinaigrette, Preserved Kumquat  
Crème Fraîche

#### Chilled Asparagus Soup

Smoked Sturgeon, Pickled Green Garlic Crème Fraîche

#### Farro Grain Salad

Artichoke Barigoule, Roasted Spring Onion, Fennel Vinaigrette

#### Salad Of Mustard Greens

Pickled Beets, Bacony Bread Crumbs, Buttermilk Vinaigrette

#### Pork Rillettes

Pickled Radishes/ House made Mustard/ Baby Epi

### Mains

Mussels, Liberty Ale, Garlic, Thyme, Grilled Levain, & Pounded Parsley

#### The Marla Club Sandwich

Roast Turkey, House Cured Ham & Bacon, Bloomed Mustard Aioli, Hard  
Boiled Egg on Pain De Mie

#### Crispy Halibut Sandwich

Preserved Lisbon Lemon, English Muffin batter, Zested Aioli, Avocado,  
Arugula on Sour Dough Brioche Bun

#### Marinated Mushroom Sandwich

Maitake Mushrooms, Sherry & Aleppo, Pimentón cheese, Pounded Parsley  
on Ciabatta Roll

#### Gnocchi

Potato Gnocchi, English Peas & Their Greens, Asparagus, Parmigiano Broth

#### Pan Sear Salmon

Black Olive Puree, Herb Farro, Pounded Arugula Oil

#### Roasted Tri-Tip Sandwich

House Radish Aioli, Crispy Shallot Ring, Jus On a Bolillo

