

Summer Lunch Menu







Cheese, Charcuterie, Gumbo & Snacks

FROMAGE & CHARCUTERIE BOARD

- Selection of 3 items 11.
- Selection of 6 items 18.

Cheese suggestions for white wine

-  Brillat Savarin – Creamy, Soft
-  Bucheron – Sharp, Soft
-  Cabot White Cheddar – Extra Sharp, Semi-Firm
-  Percorino Medoro – Semi-Soft, Nutty

Charcuterie Selections

- Coppa – Dry Cured Capicola Sausage*
- Prosciutto – Italian Cured Ham*
- Uncured Salami – Uncured, Air-Dried Sausage*
- Salami – Cured, Air-Dried Sausage*
- Chorizo – Fermented Cured Smoked Sausage*

SHRIMP & SAUSAGE GUMBO

- Large Bowl 10.
Andouille sausage and shrimp with green onion rice

SNACKS

- Olives 5.
Assortment of olives from California
- Nuts & Fresh Fruit 6.
Seasonally selected by the chef
- Persian Cucumbers 6.
Truffle salt, red wine vinegar & extra virgin olive oil
- Fried Cotija Cheese 8.
With chimichurri sauce

SIDES

- Pomme Frites 6.
Goat cheese chive, bell pepper ketchup & garlic aioli sauces
- Haricot Vert 8.
Sautéed with garlic, shallots & mint
- Shisito Peppers 8.
Sautéed in garlic, ginger & soy sauce
- Parmesan Cheese Grits 8.
Chef Bryan's homemade recipe
- Roasted Fingerling Potatoes 10.
Wild mushrooms, fresh herbs & white wine broth
- Cheese Grits 8.
- Grilled Zucchini & Extra Virgin Olive Oil 8.
- Basmati Rice 8.

SALADS

- Frissee Lettuce & Persian Cucumbers 8.
Dijon Maytag Bleu vinaigrette
- Heirloom Beet Salad 8.
Crispy shallots, chives, roasted garlic vinaigrette & parmesan mousse
- Avocado Cucumber Salad 8.
Served three ways with jalapeño vinaigrette
- Fresh Burrata & Shaved Fennel 11.
With 10 year balsamic & oven dried tomatoes
- The Luncheon Special Salad 12.
With Spring Greens, Haricot Vert, Tomato & Hothouse Cucumber, Fine Herbs & Red Wine Vinaigrette
- Add Chicken 16.
- Add Shrimp 19.

SANDWICHES

- Shrimp Po' Boy 13.
White shrimp, grilled trevisio, remoulade & tomato salad, served with Pommes Frites
- The Farwell Burger 13.
With tarragon, caramelized onions, remoulade sauce & melted emmental. Served with Pommes Frites
- El Gallego Sandwich –BLP 13.
Smoked bacon, frisee lettuce & roasted bell peppers & garlic aioli, Served with Pommes Frites

SEAFOOD

- Crab Fritters 13.
Black pepper aioli & Carolina mustard sauce
- Grilled Curried Shrimp 17.
Chive apple salad
- Halibut a la Veracruzana 18.
Olives, onions, capers & tomato ragout
- Seared Scallops 19.
Green curry broth & glass noodles

MEATS

- Wild Boar Chile Verde Stew 17.
Roasted chayote squash
- Roasted Stuffed Chicken Leg ala Upright Clayton 17.
Stuffed with shiitake mushrooms, cotija cheese, tarragon, mixed carrots & smoked tomato sauce, served with roasted fingerling Potatoes
- Pork Tenderloin Medallions 19.
Red Pepper Harrisa, served with Cheese Grits
- Grilled Australian Lamb Chops 22.
Ratatouille with tapenade purée, served with Fingerling Potatoes
- Seared Prime Hanger Steak 22.
With asparagus, almonds & shallot red wine reduction, served with Pommes Frites

CHEFS SPECIALTY

- Seared Hudson Valley Foie Gras 19.
Fresh Lychee Berry
**Add \$6 for a half glass of Sauternes for the perfect pairing*

Chef Claud Beltran & Staff