

Restaurant Week 2016 Lunch
Monday-Friday 11AM-2:30PM
\$15 per person

Course One

Kale & Quinoa Chopped Salad

kale, golden quinoa, candied walnuts, pecorino, avocado buttermilk dressing

Course Two

(choice of one item)

Soft Shell Crab Patty Melt

sautéed soft shell crab, caramelized onions, avocado, tomato, taleggio cheese,
artichoke aioli on grilled Levain bread

Or

Edna's Pastrami Plate

house smoked pastrami brisket, herbed Yukon potatoes,
sautéed apple bacon cabbage, beer mustard cream

Dessert

Blueberry Buckle

meyer lemon cream cheese glaze, almond streusel

food substitutions are not available.
entire table participation is highly suggested