

The daily dish

August 24th - August 30th

Restaurant Week 2026

Three-Course Lunch Starting at \$25

FIRST (choose one) _____

CAPRESE

heirloom tomatoes, housemade mozzarella, basil, balsamic reduction, evoo, maldon salt +4

CAESAR

classic caesar dressing, parmesan, house rustic croutons, romaine

ROCKFISH CRUDO

passionfruit coulis, jalapeño +8

CRAWFISH SLIDERS

roasted corn & tomatillo salsa, cajun remoulade +6

CORN FRITTER

scallion crema, pickled red onion

PEACH CANTELOUPE

GAZPACHO

evoo, mint

BRUSCHETTA DUO

tomato, basil, garlic evoo & eggplant, olives, capers mozzarella, parsley

WATERMELON TOWER

basil pesto, cherry tomato, red & gold beets, microgreens, balsamic reduction +4

SECOND (choose one) _____

CHALLAH BLT

applewood smoked bacon, local tomato & romaine, remoulade, choice of side

ANGUS BEEF BURGER

lettuce, tomato, pickle, brioche bun, and your choice of side

add cheddar, pepper jack, feta, gouda +1 fresh mozzarella +2 applewood smoked bacon +2.5

SQUID INK RAVIOLI

corn, leeks oyster mushroom, basil cream sauce, cherry tomatoes +10 to add crab

QUINOA & LENTIL SALAD

red pepper, tomato, cucumber, feta, lemon oregano vinaigrette, arugula

CHICKEN CAESAR

RIPIHEGHI

romaine tossed in our housemade caesar, croutons, parmesan

TUNA POKE BOWL

cherry tomatoes, cucumbers, sweet peppers, over romaine tossed in a shoyu lime basil vinaigrette +7

STREET CORN PIZZA

poblano peppers, tajin lime aioli, cojito cheese, pepper jack, mozzarella, cilantro

VEGAN MARGHERITA

vegan mozzarella, heirloom tomatoes, fresh basil +5

BBQ CHICKEN BACON

RANCH PIZZA

house marinara, mozzarella +5

DAILY FISH SANDWICH

lettuce, tomato, onion, sriracha aioli, brioche bun, choice of side +7

THIRD (choose one) _____

PEACH CRUMBLE

blackberry coulis & vanilla ice cream +5

CANTELOUPE SORBET

fresh mint

CHOCOLATE MOUSSE

berry compote, whipped cream

upcharges will be added to starting price of \$25

🌿 = VEGETARIAN 🌾 = GLUTEN-FREE 🌱 = VEGAN 🦀 = CONTAINS SHELLFISH

All menu items are subject to change according to seasonality and availability.

We are happy to split checks evenly between up to 4 credit cards. A 20% auto-gratuity will be applied to tables of 6 or more guests.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Before placing your order, please inform your server if anyone in your party has a food allergy.

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FIRST (choose one)

BARISTA BEVERAGE

cappuccino, latte, espresso, hot tea

MIMOSA

orange, grapefruit, cranberry

ESPRESSO TINI +6

vodka, creme da cacao, simple

FRESH FRUIT PARFAIT

melon, stone fruit, berries, mint

SUMMER SANGRIA

white sangria, peach, blackberry, blueberry, mint

MATCHA MAR-TEA-NI +6

fresh matcha, vodka, creme, vanilla

BLUEBERRY MUFFIN

warm, housemade, streusel muffin, honey butter

SECOND (choose one)

HUEVOS RANCHEROS

house fried corn tortillas, refried black beans, sunny side up egg, avocado, ranchera sauce, parmesan

CHALLAH FRENCH TOAST

applewood smoked bacon, powdered sugar, local maple syrup
stuff it with peanut butter & nutella +5

SUMMER OMELET

zucchini, yellow squash, cherry tomato, basil, feta, baguette, house salad

CHALLAH BLT

applewood smoked bacon, local tomato, romaine, remoulade, choice of side

add an egg +2

add house cured gravlax +5

CHESAPEAKE EGGS BENEDICT +8

two mini crab cakes, two soft poached eggs, hollandaise, english muffin, sauteed asparagus, choice of side

EGGS & GREENS

frisee & mixed greens, sauteed mushrooms & asparagus, bacon lardon, a soft poached egg, buttermilk scallion vinaigrette, shaved pecorino, baguette

AVOCADO TOAST

beet carpaccio, avocado, toated pistachio, micro cilantro, evoo, country boule
add gravlax +6 add egg +2

STEAK & EGGS +8

two eggs any style, chef's select steak, roasted asparagus, baguette, choice of side

CLASSIC WAFFLE

fresh berries, powdered sugar, local maple syrup

THIRD (choose one)

LEMON POSSET

fresh blackberry

CHOCOLATE MOUSSE

grand marnier whipped cream

CANTELOUPE SORBET

fresh mint

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