

# LUNCH

## APPETIZERS

GRILLED OYSTERS creamed kale, spirulina bread crumb	9
SHRIMP COCKTAIL yellow curry, cocktail sauce	18
HAY SMOKED BURRATA green apple, puffed black rice, toasted baguette	16
v FALL KALE SALAD cured butternut squash, asian pear, blue cheese, warm cider vinaigrette	12
v FLATBREAD oyster mushroom, preserved lemon, thyme, apple balsamic	13
BUFFALO CHICKEN WINGS dill pollen ranch	12

## PLATES

THE LH BURGER short rib marmalade, Butterkäse cheese, smoked onion, garlic aioli	15
FRIED CHICKEN THIGH SANDWICH kombu aioli, gruyere cheese, tomato	14
STRIPLOIN SANDWICH Vat 17 cheddar, pickled onion, pea butter, potato roll	16
DUCK HASH fried duck egg, maitake mushroom, spicy ketchup	16
v BOUQUET OF YOUNG LETTUCE goat cheese, shattered raspberries, sesame tuile	10
Add Chicken 7      Add Shrimp 8	

## DESSERT

BROWN BUTTER FINANCIER shio koji ice cream, strawberry, almond crumble	10
BLUEBERRY + LEMON CURD pie dough, meringue, blueberry sorbet	10
MALTED CHOCOLATE MOUSSE black mission figs, honey, mint	10

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

Gratuity of 20% is added to groups of six or more.

**VG** vegan  
**V** vegetarian



10.28.2018