

# Lunch

## FIRST

CHEF'S SOUP OF THE DAY 12  
*please ask your server*

MERGUEZ LAMB MEATBALLS 14  
*golden raisin pesto, yogurt*

WARM BREAD 8  
*olives, cultured butter, evoo*

PORK BELLY BAO BUNS 16  
*mike's hot honey, kewpie, pickled watermelon*

GRILLED OCTOPUS 18  
*green romesco, crispy polenta, agrodolce*

TUNA CRUDO 18  
*strawberry ponzu, avocado, sesame crumble*

THAI TOFU TACOS 14  
*charred onion aioli, mint*

OYSTERS MP  
*accoutrements*

SMOKED CARROT HUMMUS 13  
*laffa bread, harissa, sesame*

AVOCADO FRIES 14  
*gochujang aioli, furikake*

FLATBREAD 17  
*smoked salmon spread, cucumber, pickled mustard seeds*

NYC BURRATA 18  
*grilled stone fruit, bacon*

## LOCALS' LUNCH 22

*please select one from each course*

### FIRST

SMOKED CARROT HUMMUS  
AVOCADO FRIES  
THAI TOFU TACOS  
CHEF'S SOUP OF THE DAY

### SECOND

THE JACKIE WILSON GRILLED CHICKEN CLUB  
CHIA & CHICKPEA BURGER  
OWEN'S SHRIMP PAD THAI  
MR. WILSON'S CHOPPED SALAD

## SANDWICHES — SALADS

THE WILSON BURGER 21  
*sweet mustard, gruyère, horseradish aioli, bacon jam add avocado +3*

FRIED FISH SANDWICH 22  
*guajillo mayo, smashed avocado, savoy slaw*

THE JACKIE WILSON GRILLED CHICKEN CLUB 17  
*ranch aioli, pancetta, avocado, tomato*

CHIA & CHICKPEA BURGER 19  
*our take on the veggie burger with cashew cheese, pickled carrots, little gem lettuce*

WILSON GRILLED CHEESE 17  
*fried green tomato, lemon herb aioli, clothbound cheddar, arugula*

WILSON TRABA CUBAN 18  
*pulled pork, gruyere, dijon, pickles*

PANZANELLA 15  
*watermelon, tomato, croutons, marinated feta, apple cider, basil*

BROKEN WEDGE 15  
*little gems, bayley hazen blue, buttermilk, fried onions, bacon*

MR. WILSON'S CHOPPED SALAD 14  
*baby zucchini, golden raisins, quinoa, arugula, pumpkin seeds, ginger tahini*

CHILLED SESAME NOODLES 14  
*soy egg, miso mushrooms + tomatoes, tatsoi*

### ADD-ONS

TRUE NORTH SALMON 12

SHRIMP 12

HANGER STEAK 14

CHICKEN 9

### BLACK SEED PIZZA BAGELS

*they're kind of a secret, please ask your server*

## MAIN

SEA SCALLOPS 32  
*charred tomato, fingerling potatoes, corn, merguez crumble*

OWEN'S SHRIMP PAD THAI 23  
*bok choy, carrots, peanuts*

SHAKSHUKA 18  
*two eggs, spiced tomato, laffa add merguez sausage +3*

DAILY FISH SPECIAL MP  
*please ask your server*

## SIDES

EVOO SMASHED NEW POTATOES *lemon herb aioli* 9

CRISPY POLENTA *cherry pepper remoulade* 10

GRILLED BABY CORN + SNAP PEAS *green romesco* 9

FRIES 7

*consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness*

EXECUTIVE CHEF: STEPHANY BURGOS  
CULINARY DIRECTOR: JEFF HASKELL

