

LUNCH

APPETIZERS

MARKET CAULIFLOWER TEMPURA
Sambal Oelek Aioli and Ponzu Sauce **12**

WILD MUSHROOM AND ST. ANGEL FONDUE
Garlic Crostini **12**

SALADS

SHRIMP PAPAYA SALAD
Grilled Shrimp, Glass Noodles, Fresh Herbs,
Crispy Shallots **13**

GRILLED ENDIVE-COUSCOUS SALAD
Braised Pork Belly **15**

SANDWICHES

LOADED BLT
Nueske's Apple Smoked Slab Bacon,
Boston Lettuce, Marinated Beefsteak Tomatoes,
Avocado, Pumpernickel Bread **13**

ULTIMATE GRILLED CHEESE
Pumpernickel Bread, St. Angel Cheese,
Port Salut Mornay Sauce, Prosciutto, Caramelized Apples,
Homemade Truffle Mustard **13**

GRILLED FLAT IRON PO BOY
Onion Soubise, Shallot French Roll,
Gruyere Cheese, Cured Tomatoes **15**

CHICKEN & GRILLED ARTICHOKE WRAP
Grain Lavash, Baby Greens, Stilton Cheese,
Grape Tomatoes, Braised Cipollini Onions **14**

FOUNDATION BURGER
Wagyu Beef, Braised Short Rib, Aged Gouda,
Tangy BBQ, Butter Lettuce, Beefsteak Tomato,
Onion Straws, Pretzel Bun **22**

STUFFED BURGER
Wagyu Beef, Stuffed with Cave Aged Stilton Cheese,
Foie Gras Butter, Hook's 5 Year Cheddar,
Butter Lettuce, Beefsteak Tomato,
Shaved Sweet Onions, Roasted Shallot Bun **20**

ENTRÉES

SCALLOP PAD THAI
Daikon Sprouts, Rice Noodles, Peanuts, Broccoli, Snap Peas, Carrots and Pad Thai Peanut Sauce **21**

BRAISED PORK CARBONARA
Braised Pancetta, Pork Tenderloin with Linguine, Parmesan Sauce
Finished with Over Easy Fried Egg and Shaved Parmesan **19**

SIDES

BLUE CHEESE BBQ HOMEMADE CHIPS **6**

PARMESAN HOME FRIES **6**

TRUFFLE ASPARAGUS **9**

GLUTEN FREE MAC 'N' CHEESE **9**

Power Lunch is served select Fridays monthly from noon – 3pm. Please refer to online calendar for dates offered.