



LUNCH MENU

Open – 3PM

— CHARCUTERIE BOARDS —

Daily selection of charcuterie and cheese

One item – 10 | Three items – 26 | Five items – 39

— SOUP AND SALADS —

Soup of the Day – 14

served with bread

Warm Barley Salad – 19

red peppers, roasted cumin carrots
add halloumi cheese – 4

Arugula & Pear – 18

feta, pumpkin seeds, vinaigrette

— PASTA —

Stable Mac & Cheese – 27

truffle and ham mac & cheese

Authentic Carbonara – 27

rigatoni, guanciale, pecorino romano

— MAINS —

Quiche Lorraine – 18

egg, lardons, gruyère, salad

Tartine – 18

beef pastrami, olive tapenade,
sundried tomatoes and parmesan

Mushroom Tart – 23

puff pastry, mixed local mushrooms
add poached egg – 3

Croque Monsieur – 23

gruyère, black forest ham, mornay sauce
add an egg to make it a madame – 3

Mackerel – 32

smoked cauliflower purée, onions,
raisins, pine nuts, black kale

make a combo with the soup of the day – 10