

# LUNCH



## SHARE

**Charcuterie** // Iowa cured meats, chef's selection of cheese, house pickles, local mustard, grilled sourdough 14

**Fried Brussels** // walnuts, goat cheese, chili, pomegranate vinaigrette, lemon 10 

**Mozzarella** // house pulled mozzarella, toasted bread, extra virgin olive oil, seasonal garnishes 11



**Wings** // honey sriracha, pineapple, scallion, sesame 12



## SOUP

**French Onion** // Gruyère gratin 4/7

**Soup of the Moment** // market selection

## GREENS

**Harvest** // field greens, roasted beets, citrus, goat cheese, candied pistachios, apple cider vinaigrette 7/11  

**Berry** // arugula, kale, spinach, honey feta, pomegranate vinaigrette, minted berries, pistachio flax brittle 7/11  

**Caesar** // hearts of romaine, red cow parmesan, toasted crouton, creamy dressing 6/9


Add Chicken 4 | Shrimp 6

## HOLD

choice of: fries, side salad, soup

**Bacon Cheddar Burger\*** // aged cheddar, bacon & caramelized onion jam, ground brisket blend, pretzel bun 13

**Poblano Burger\*** // ground brisket blend, avocado mash, Chihuahua cheese, roasted poblano salsa 15

**Tacos** // marinated shrimp or crisp carnitas, pineapple, jalapeño crema, cilantro, pickled onion 14 

**Rueben** // slow braised brisket, roasted sauerkraut, creamy garlic dressing, swiss, marble rye 13

**Chicken** // buttermilk brined thigh, house pickled cucumbers, gochujang aioli, brioche bun 11

Gluten Free buns available

## PIZZA

**Short Rib** // caramelized onion, horseradish cream, roasted woodland mushroom 14

**Prosciutto** // San Marzano tomato sauce, basil, La Quercia prosciutto, arugula, olive oil 13

**Carnitas** // jalapeño cream sauce, crisp fried pork, pineapple, cilantro, pickled onion 13

 Gluten Free

 Vegetarian

\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.