

"Our philosophy is very simple..... we hand select only high quality ingredients from our very own Papa Joe's Market and support our local farmers, using organic and sustainable products where possible. We always cook everything to order passionately, served when ready!" - joe

# LUNCHEON

## LUNCH COMBINATIONS

PLEASE SELECT ONE ITEM FROM EACH CATEGORY

SOUP - DU JOUR / ONION GRATIN

SALAD - HOUSE / BISTRO / KALE

SANDWICH - SLIDER / CHICKEN / VEGGIE

2 ITEMS \$10 / 3 ITEMS \$13

## wood burning oven

**WILD MUSHROOM FLATBREAD - 16 (vg1)**  
ARUGULA, BLACK TRUFFLE EMULSION, PARMESAN, RICOTTA, GARLIC

**MEDITERRANEAN CHICKEN PIDE - 18**  
KALAMATA OLIVES, ROASTED PEPPERS, FETA, PESTO

**THE SICILIAN - 18**  
ITALIAN SAUSAGE, PROSCIUTTO, MOZZARELLA, RICOTTA, BANANA PEPPERS, PARMESAN, AMOGIO

**MARGHERITA FLATBREAD - 16 (vg1)**  
VINE RIPENED TOMATO, BASIL, ROASTED GARLIC, FRESH MOZZARELLA, EVOO, CRACKED PEPPER

## BISTRO

8 OZ CENTER CUT PRIME AGED NY STRIP\* - 22  
FINGERLINGS & ASPARAGUS (GF)

## SNACKS

### CHEF'S SIGNATURE

**AHI TUNA TACUSHI\* - 12**

CILANTRO, SPICY MAYO, CRISPY WONTON

**FIRE ROASTED BONE MARROW - 12**

TOMATO JAM, BLACK TRUFFLE EMULSION

**HUMMUS, ZA'ATAR PITA CHIPS - 7 (vg2)**  
OLIVE OIL, PAPRIKA, PARSLEY

**SHRIMP N' GRITS - 12 (GF)**  
BLACK TIGER SHRIMP, HOMINY GRITS, GARLIC, LEMON

**JOE'S JALAPENO MAC & CHEESE - 8 (vg1)**  
CAMPANELLE PASTA, CHEDDAR GRATIN

**BRUSSEL SPROUTS - 9 (vg1)**  
WHITE BALSAMIC, RED ONION, TRUFFLE, PARMESAN

**CRAB STUFFED MUSHROOMS - 16**  
BELL PEPPER, PANKO, CHEDDAR, DIJON CREAM

**ESCARGOT - 12**  
GARLIC HERB BUTTER, PUFF PASTRY

**STEAK TARTARE\* - 18**  
HOUSE SALAD, CIABATTA, ONIONS, CAPERS, EGG, DIJON STEAK SAUCE

**STICKY RIBS - 12**  
CHIPOTLE SLAW, SESAME, SCALLION

**PRINCE EDWARD ISLAND MUSSELS - 12**  
(GF NO CROSTINI)  
CHARDONNAY, LEMON, PESTO CREMA

**HAND-CUT FRIES OR TRUFFLE FRIES - 7/9 (vg1)**

**SLIDERS\* - 9**  
BLACK ANGUS OR RATATOUILLE LENTIL (vg1)

## MARKET FARE

ADDITIONS: GRILLED STEAK\* 8, GRILLED CHICKEN 5, GRILLED SHRIMP 7, SALMON\* 7

**ROASTED BEET** | ROASTED GOLDEN AND PURPLE BEETS, GOAT CHEESE MOUSSE, MANDARIN ORANGES, PISTACHIO ENCRUSTED GOAT CHEESE, BALSAMIC - 15 (vg1)

**NICOISE\*** | AHI TUNA, FINGERLINGS, OLIVES, CHERRY TOMATO, HARICOT VERT, MIXED GREENS, CAPER BERRIES, CHAMPAGNE-DIJON DRESSING - 16 (GF)

**BISTRO** | SPRING MIX, TOMATO, CUCUMBER, AVOCADO, TRUFFLE EMULSION, BUCHERON GOAT CHEESE CROSTINI - 13 (vg1)

**WOODFIRED SALMON\*** | HARICOT VERT, CAPERS, ROASTED TOMATO, LEMON CONFIT, TARRAGON DRESSING - 15 (GF)

**KALE BARLEY** | TOASTED OATS, CRAISINS, AGED GOUDA, PISTACHIOS, CITRUS EMULSION - 12 (vg1)

**WEDGE** | APPLEWOOD BACON, RED ONION, GRAPE TOMATO, HARD BOILED EGG, BLUE CHEESE, JALAPENO RANCH - 12 (GF)

**CHEESY ONION** | PREPARED "LYON" STYLE, MELTED GRUYERE, PROVOLONE, GARLIC CROUTON - 9

## HAND-HELDS

**BLACK ANGUS SLIDERS\*** | FARMHOUSE CHEDDAR, LETTUCE, TOMATO, CARAMELIZED ONIONS, BJ'S SAUCE, BRIOCHE BUN, FRIES - 13

**ULTIMATE WAGYU BURGER\*** | CRISPY BACON, WHITE CHEDDAR, TOMATO JAM, FRIED EGG, BRIOCHE BUN, LTO, FRIES - 15

**LOW-CARB BURGER\*** | SAUTEED SPINACH, WILD MUSHROOMS, ROASTED TOMATO, CARAMELIZED ONION, GORGONZOLA, BALSAMIC GLAZE - 16 (GF)

**RATATOUILLE-LENTIL SLIDERS** | TOMATO JAM, WHITE CHEDDAR, ARUGULA, TRUFFLE EMULSION, BRIOCHE, FRIES - 13 (VG1)

**WOOD ROASTED FISH TACOS** | MAHI-MAHI, CABBAGE SLAW, GUACAMOLE, ROASTED TOMATO SALSA, CRISPY CORN TORTILLA - 14

**SHORT RIB SANDWICH** | BRAISED BEEF SHORT RIBS, CRISPY ONIONS, ROASTED MUSHROOMS, HORSERADISH CREAM, FRIES - 16

**LAMB SANDWICH\*** | GARLIC YOGURT, SUMAC, PICKLED TURNIPS, CUCUMBER-MINT SALAD, GRILLED ZA'ATAR BREAD, FRIES - 16

**CROQUE MONSIEUR** | TOASTED FRENCH HAM SANDWICH, BECHAMEL SAUCE, GRUYERE CHEESE, SIDE SALAD - 13

**PULLED PORK CUBAN** | SHAVED HAM, DILL PICKLE, CABBAGE SLAW, PROVOLONE, DIJON, FRIES - 14

**BUTTERMILK CHICKEN SANDWICH** | BACON, CHEDDAR, LETTUCE, PICKLE, JALAPEÑO RANCH, FRIES - 14

## LARGER FARE

**CEDAR PLANK SALMON\*** | SUGAR SNAP PEAS, FINGERLING POTATO, GRAPEFRUIT EMULSION - 20

**SEAFOOD PAPPARDELLE** | PEI MUSSELS, BLACK TIGER SHRIMP, ASPARAGUS, ROASTED TOMATO, GARLIC CREAM SAUCE - 21

**BISTRO STEAK FRITES\*** | KOBE STYLE WAGYU FLAT-IRON STEAK, HERB BUTTER, SALAD, HAND-CUT FRIES - 22

**FRESH CATCH OF THE DAY - CHEFS DAILY PREPARATION** | PLEASE INQUIRE WITH YOUR SERVER

\*20% gratuity on parties of six or more

please ask your server about items that may contain raw or under cooked ingredients.

\*consuming raw or under cooked meat, seafood, shellfish or eggs, may increase your risk of foodborne illness.

VG1= vegetarian / VG2= vegan / GF = gluten free

