



# Lunch Bill of Fare

## *For the Table*

seasonal rilette, house pickles, rotating charcuterie, merguez,  
olive tapenade, trio of artisan cheeses, pepper jelly, house crostini  
\$14

## *Duo of Mussels*

\*chilled smoked mussel salad with pickled fennel,  
roasted peppers and baby kale, tossed in a basil aioli,  
and accompanied by a sauté of warm mussels with tomatoes, chiles, and herbs  
\$15

## *First of the Season*

medley of mushrooms, beets, herbed goat cheese, snap peas, asparagus,  
And pine nuts, with a sherry vinegar dressing  
\$9

## *Roasted Corn Veloute*

chilled corn puree topped with herbed crème fraiche,  
smoked okra, and house pickle relish  
\$7 cup / \$10 bowl

## *Medley of Tomatoes*

raw heirloom tomatoes, pickled green tomatoes, and grilled halloumi cheese,  
with a herbed vinaigrette, and topped with a spiced pine nut brittle crumble  
\$10

## *Heirloom Carrots*

herb roasted carrot and cabbage slaw with french green beans,  
cannellini beans, a grained mustard dressing, and an agave nectar drizzle  
\$12

## *Land & Sea*

\*calamari tubes stuffed with mustard greens and merguez sausage,  
over a chickpea salad with tarragon pesto and seasonal citrus fruit,  
topped with tempura squid rings  
\$10

## *Stone Rare*

\*beef tenderloin tartare, whipped bone marrow, white anchovies,  
grained mustard, roasted peppers, arugula, paprika oil  
\$14

---

# Lunch Mains

---

## Entree Greens

mesclun greens & spinach, red onions, artichokes, tomatoes, and your choice of \*shrimp, \*tuna, or \*6oz steak served with house ginger or blue cheese dressing  
\$14/\$16/\$18

## Nicoise

\*seared tuna loin with marinated tuna crudo, olive tapenade, fingerling potatoes, french green beans, deviled egg salad, green goddess pesto  
\$14

## Chicken

pulled chicken mixed with pesto, apples, cranberries, garbanzo beans, served on toasted focaccia or a bed of greens  
\$12

## Porkopolis

pulled pork sandwich, with a side of mustard greens, carrots, artichokes, piquillo peppers, and chimichurri  
\$12

## Viewtop Burger

\*tenderloin beef burger, toasted focaccia, caramelized onions, herbed goat cheese, crispy pork belly, a slice of tomato, accompanied by crispy, smashed fingerling potatoes, and smoked paprika aioli  
\$15

## Shines' Cut

\*prime ny strip steak sandwich topped with asparagus, wild mushrooms, lump crab, and a tarragon aioli, served on focaccia, with a side of duck fat potatoes  
\$15

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness



