



## LUNCH SALADS

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- Roasted Chicken** kale, napa cabbage, smoked almond, avocado 18
- Smoked Trout & Arugula** grapefruit, avocado, lemon 18
- Roasted Beet** house-made ricotta, blood orange, candied walnut, arugula 16
- Tuna Conserva** house pickled vegetables, cherry tomato, green bean, fingerling 19
- Shrimp Louie** farm egg, avocado, dill-caper aioli 21
- Anson Mills Field Peas** smoked almond, little gem, red wine vinegar, cherry tomato 15  
+ Green Circle Farm Chicken Breast 8 + Ora King Salmon 14 + Smoked Trout 8 + Shrimp 9

## LUNCH PLATES

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- Knox Fish & Chips** wild caught flounder, rémoulade 19
- Steak Frites** Arrowhead Farm Bavette, salsa verde, hand cut fries 24
- Quiche Lorraine or Mushroom & Mustard Green** market lettuce salad 17
- Omelette** Cartermere Farms eggs, gruyère cheese, chives & arugula 14
- Grilled Ora King Salmon** mint-yogurt, pomegranate, cucumber 34
- BLT** pecan smoked bacon, heirloom tomato, aioli, grilled sourdough 15  
+ Lobster 12
- Crispy Chicken Sandwich** heirloom tomato, sweet onion, mayo, mixed greens 17
- Knox Burger** Texas Wagyu, heirloom tomato, dijon-aioli, house dill pickle, fries 19  
*\*Quinoa-lentil burger available as substitute*

## MUSSELS & FRIES

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- Prince Edward Island Mussels** choice of Marinière, Provençale or Moutarde 16/24