

LUNCH

11:30AM - 5:00PM

APPETIZERS

Cheese & Charcuterie 26

Assorted artisan cheeses & cured meats, pickled vegetables, grape mustard, imported butter, mostarda di frutta, bread

Mezze Plate 18

Hummus, eggplant tapenade, cherry tomato salad, olive, pepper, pickled onion, grilled pita (VN)

Deviled Eggs 12

Organic eggs, crumbled bacon, sumac, chive

Tomato Soup "Au Gratin" 12

Aged Cheddar, baguette (V)

Soup du Jour 10

Chef's daily preparation

Caesar Wedge 16

Romaine, confit tomato, house Caesar, white anchovy, crouton plank

Add shrimp \$8 | steak \$10 | chicken \$6 | salmon \$10

Poke Nachos 18

Sashimi grade tuna, mango, pickled cucumber, wasabi crema, scallion wonton chip

Truffle Fries 10

Lemon aioli

* Wings 17

Choice of: spicy mango, hoisin-soy glaze, Buffalo, crudités, buttermilk dressing

* Cobb Salad 19

Shredded Romaine, chicken, bacon, tomato, egg, blue cheese, avocado, vinaigrette

* Grilled Salmon Salad 24

Haricots verts, cherry tomato, Kalamata olive, fingerling potato, hard-boiled egg, watercress, honey dill dressing (GF)

Tomato & Peach 17

Burrata mozzarella, pickled cherry tomato, arugula, mint, preserved lemon, aged balsamic, olive oil (V)

Sandwiches include our house fries · Upgrade to truffle fries, fruit & berries, or side salad for \$3

* Ahi BLAT 24

Smoked bacon, lettuce, tomato, avocado, onion, sesame-soy aioli, brioche bun

* Crispy Hen 18

Buttermilk fried chicken, passion fruit slaw, pickled green tomato, roasted garlic aioli, brioche bun, cornichon

Sub *grilled chicken*

* Lobster Roll 26

Brown butter lobster, chive cream, New England bun, kettle chips

* The Set Burger 20

8 oz Certified Angus Beef patty, tomato fondue, pickle, caramelized onion, arugula, choice of cheese: blue, cheddar or Gruyère, brioche bun

Sub *"Hungry Planet Burger" plant-based patty (VN)*

* Reuben Sandwich 18

Corned beef, sauerkraut, Gruyère cheese, house Russian dressing, marble rye

* Baja Fish Tacos 20

Beer battered cod, guacamole, chipotle crema, Cotija cheese, pasilla pepper, shaved cabbage, salsa molcajete

Sub *seared ahi* \$2

Avocado Toast 18

Smashed avocado, preserved lemon, Cotija cheese, shishito pepper, grilled Levain, mixed greens (V)

Add shrimp \$8 | chicken \$6

Quinoa Fricassee 19

Toy-box tomato, olive, caramelized onion, haricots verts, carrot, cauliflower, preserved lemon, piquillo pepper coulis, za'atar (VN, GF)

Add shrimp \$8 | steak \$10 | chicken \$6

* Filet & Frites 40

Grilled 8 oz prime filet, Maître d'Hôtel butter, French fries, mushroom jus

SOUPS & SALADS

SANDWICHES

MAINS

V = VEGETARIAN VN = VEGAN GF = GLUTEN FREE

*Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness

An 18% gratuity will be added to parties of 6 or more. WARNING Certain foods and beverages sold or served here can expose you to chemicals including acrylamide in many fried or baked foods and mercury in fish, which are known in the State of California to cause cancer and birth defects or other reproductive harm.

THE SET