

GRILLE No. 43

LUNCH MENU

SMALL PLATES

Drunken Shrimp

Jalapeno infused bacon, avocado pico, citrus 12

Crispy Calamari

Banana peppers, red peppers, citrus 13

Poke (Ahi Tuna) Bowl

Purple sticky rice, carrot ginger, avocado, scallion, pineapple, wontons 14

Charcuterie Board

Chef's daily selection 14

Avocado Toast

Sourdough, pine nut butter, watermelon radish, sunny eggs, spring greens 12

Saffron Hummus with Garlic Lavash

Spring Salad, Kalmata olive, feta cheese, herb EVOO 11

2nd Place Chicken Wings

Garlic buffalo, steakhouse blue cheese 12

Bacon Bourbon Meatballs

Onion ring 12

SOUPS AND SALADS

Green Chile Chicken Tortilla

CUP 6 BOWL 7

Soup of the Day

CUP 6 BOWL 7

French Onion

BOWL 8

Caesar Salad

Romaine, parmesan crisp, grilled bread 11

Greens and Grains

Kale, spring greens, goat cheese, figs, key lime dressing 10

Strawberry Caprese

Celigini cheese, basil EVOO, arugula, grilled bread 11

That Asian Salad

Romaine lettuce, scallions, wontons, carrot Ginger dressing 10

Grille Salad

Spring greens, dried cranberries, candied walnuts, apples, goat cheese, balsamic dressing 12

Fried Brussel Sprout Salad

Arugula, cherry tomatoes, candied bacon, goat cheese, brown butter vinaigrette 13

ADD CHICKEN 5

ADD BAVETTE STEAK 7

ADD SHRIMP 7

ADD SALMON 7

MAINS

ALL SANDWICHES SERVED WITH STICKY FRIES.
SIDE SALAD AVAILABLE \$3 ADDITIONAL

Pastrami Prime Rib

Shaved smokey ribeye, chimichurri salad, swiss, porcini crema, garlic bread 16

Pork Belly Umami Bahn Mi

Crispy pork belly sandwich roll, pickled green tomato slaw and kewpie 14

Nueskes Bacon

Texas toast, fried green tomatoes, romaine, kewpie 14

"Tripeleta" Cuban

Pork loin, ham, carnitas, pickles, swiss, honey mustard kewpie, "pickled stuff" 15

Chicken Fried Chicken Thigh

Buttermilk green goddess, LTO, French roll, pickles 14

"Cheese Skirt" Burger

Cheddar Chihuahua blend, LTO, Awesome sauce 15

James Beard Foundation Blended Burger

70/30 Beef/Mushroom, LTO, Nueskes bacon, Mercks IPA spread, Swiss "skirt" 16

Beef "Machacha"

Corn tortilla, avocado crema, smoked short rib, Pico, lettuce, Ancho-fig sauce 16

Swordfish Tacos

Flour tortilla, tomatillo-avocado crema, Pico, lettuce 16

Faroe Island Salmon

Cebollita, brussel sprouts, salsa verde 20

Pear and Pecorino Ravioli

Sage brown butter, sunny egg, arugula 20

Bavette Steak and Tots

Chimichurri, porcini crema, tater tots 25

SIDES

Sticky Fries

Parmesan, truffle, balsamic 6

Red Bliss Potato Salad 6

Tots on Tots

Homemade tater tots, Mercks IPA 6

Brussel Sprouts

Bacon and kewpie 8

Curried Cauliflower

Nueskes bacon crumble, chipotle 7

EXECUTIVE CHEF PAUL CARAVELLI / SOUS CHEF CHRISTOPHER BART

*When dining out or at home, consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. There will be an additional \$3 charge for split plates. We are not responsible for lost or stolen property. Ask about our catering services. 18% gratuity added to parties of 6 or more.