

LUNCH

Est.



MENU

2009

Snacks N Small Stuff

Bread & Butter

Hewn bread, Farmhouse Kitchen butter, sea salt 3
(gluten free bread available)

GF Sweet Corn Soup

local corn, celery, coconut milk, ancho chile sofrito 9

GF Salt & Pepper Blue Shrimp

Chinese style - garlic, scallion, fresno chile, lime aioli 13

GF Spanish Mussels

rustic tomato sauce, chorizo, cream, asiago cheese,
grilled focaccia (gluten free bread available) 13

GF Bruschetta

avocado, beets, olive & almond pesto "dirt" 10

Salads

Soup & Salad or Half Sandwich

soup plus any salad or 1/2 sandwich 13

GF Grilled Salmon

greens, tomato, Marcona almonds, cucumber,
scallion vinaigrette 16

GF Bank Lane Grilled Chicken

greens, cucumber, crispy onions, champagne vinaigrette 14

GF Grilled Chicken Tortilla

greens & kale, sweet corn salsa, ancho black beans,
roasted peanuts, crispy tortillas, lime honey vinaigrette 15

GF Cobb

chicken, avocado, egg, tomato, house bacon,
goat cheese, creamy tarragon dressing 16

GF Italian Calamari Caesar

fried crispy calamari, grilled Kale, pistachios,
parmigiano reggiano, old school caesar dressing 16

Any item with bread can be substituted for gluten free bread - \$2
Split plate charge - \$3

Burgers & Sandwiches

Inovasi Burger

CDK farms beef, pickles, 2 year cheddar, mayo, greens,
tomatoes, brioche roll, Kennebec potato fries 16

Inovasi Veggie Burger

house made with buckwheat kernels, mushrooms, etc
tarragon ranch, greens, provolone, Kennebec fries 15

BLT Wrap

romaine, chicken, house bacon, tomato, spicy truffle aioli 15

Cubano

slow cooked pork, smoked ham, swiss, mustard, pickles 15

Brisket "Reuben"

slow cooked brisket, King Louie dressing, cured cabbage,
swiss, Hewn country bread 15

Nashville Chicken or Shrimp

Nashville Hot style, pepperoncini, fried onion, provolone 15

Large Plates

Handmade Pasta

house bacon, wild onion, white mushrooms, pecorino 17

GF Gunthorp Farms Chicken

coriander, charred spiced broccoli,
whipped cauliflower, salsa verde 17

GF CDK Farms Dry Aged Sirloin

black peppercorns, asparagus, grilled wild onion,
john's Oaxacan style mole 22

GF 48 Hour Brisket

marble potatoes, charred cucumber, avocado,
smoked plums, truffle olive vinaigrette 18

The government, who of course knows best, makes us tell you this:
Consuming raw or undercooked meats, poultry, seafood, shellfish,
eggs or unpasteurized milk may increase your risk of foodborne illness

White, Rosé, & Sparkling by the glass

Sparkling , Portell	Cava, Spain	NV	10
Sparkling Rosé , Guggenheim	Mendoza, Argentina	NV	11
Rosé , Sorbet (grenache)	Catalonia, Spain	2017	10
Rosé , Vie Vite (blend)	Côtes de Provence, France	2017	15
Viognier , la Font du Loup	Côtes du Rhône, France	2016	12
Pinot Gris , Torii Mor	Willamette, Oregon	2016	10
Riesling , Hirschbach & Sohne	Mosel, Germany	2016	9
Chardonnay , Drumheller	Columbia Valley, WA	2015	15
Sauvignon Blanc , Y3	Napa Valley, California	2017	13

Red by the glass

Sangria , La Sueca (chilled on ice)	Catalonia, Spain	2017	12
Syrah/Petite Verdot , Para Maria	Ballard Canyon, California	2016	17
Syrah, etc , Artesis	Côtes du Rhône, France	2015	10
Cabernet Franc , Tinto Negro	Uco Valley, Argentina	2015	10
Cabernet Sauvignon , Chappellet, Mtn Cuvee	Napa Valley, California	2015	18
Cabernet Sauvignon , Canyon Road	California	2016	9
Merlot , The Expedition	Horse Haven Hills, WA	2016	11
Malbec , Gougenheim	Mendoza, Argentina	2017	10
Pinot Noir , Tarrica	Monterey, California	2016	10
Pinot Noir , Lyric	Santa Barbara, California	2016	14

Cocktails

the Apple of my Rye

rye whiskey, elderflower, fresh apple juice, yuzu juice, apple simple 13

Stressed Out

Pearl vodka, fresh lime, green chartreuse, burnt orange 11

Jackass

la Luna mezcal, fresh lime, grapefruit juice, mint 12

Colony Records

Gustoso Aguardiente barrel rum, fresh grapefruit, cranberry syrup, elemakule tiki bitters 13

Late Night Campfire

Burning Chair bourbon, cassis, lemon, tiki bitters, burnt rosemary 13

Clearview Manhattan

Few barrel aged gin, Vergano vermouth, cherry bark vanilla bitters, Fabbri amarena cherry 12

P & T

Kopke dry white port, Fever Tree Tonic, fresh lime 11

The Amby

Greenhook gin, Lillet, shrub bitters, citron sauvage, lavender simple 13

Draft Beer

Seattle Cider Co.	Gin Botanical	Cider	Seattle, WA	7
Krombacher		Pilsner	Krombach, Germany	6
Allagash	White	Belgian Wheat	Portland, ME	7
Solemn Oath	Lü	Kölsch Ale	Naperville, IL	6
Weihenstephaner		Hefe Weissbier	Weihenstephan, Germany	6
Kings & Convicts	Captain Freeloove	Blonde Ale	Highwood, IL	6
Anderson Valley Brewing	Summer Soltice	Nirto Cream Ale	Boonville, California	7
Victory	Golden Monkey	Belgian Triple	Downington, PA	8
Lagunitas		IPA	Lagunitas, CA	6
Cigar City	Jai Alai	IPA	Tampa, FL	7
Avery Brewing	Ellie's	Brown Ale	Boulder, CO	7
Stone		IPA	Escondido, CA	7

Bottle Beer

Two Brothers	gluten free	Golden Ale	Warrenville, IL	5
Krombacher	non alcoholic	Wheat	Krombach, Germany	5
21st Amendment	El Sully	Mexican Ale	San Francisco, CA	5
Stone	Exhalted	IPA	Escondido, CA	7
Miskatonic	Catchpenny	Rye Session Ale	Darien, IL	6
Dogfish Head	Flesh & Blood	IPA	Milton, DE	7