

CAST & CRU

RESTAURANT

5/8/2019 Lunch/Brunch

LUNCH

Served 11:30am-4pm

SALADS & SOUP

Add shrimp 7 / Add salmon 8 / Add chicken 5 / Add 4oz hanger steak 10

BURRATA CAPRESE ^{v gf}

Basil, white balsamic vinegar, house made burrata, heirloom tomatoes 14

CAESAR SALAD ^{gf}

Romaine lettuce, Caesar dressing, parmesan, cured egg yolk, croutons small 5, large 10

SOUTHWESTERN SALAD ^{v gf}

Arugula, chicken, corn, onion, tempura fried avocado, fingerling lime, micro cilantro, red pepper vinaigrette 12

GRILLED BABY BEET SALAD ^{v gf}

Goat cheese foam, micro arugula, balsamic gels, pearl onion, walnut vinaigrette 13

JERK SHRIMP QUINOA SALAD ^{gf}

Bell peppers, avocado, red onions, quinoa, jerk shrimp, arugula, shoestring potatoes, grilled pineapple, lime vinaigrette 15

HOUSE SALAD ^{gf}

Field greens, carrots, cucumbers, tomato small 5, large 10

SOUP DE JOUR ^{gf}

A specialty made from scratch mp

SMALL PLATES

HOUSE GROUND WAGYU BACON BURGER

House cured bacon, white cheddar, red onion, heirloom tomato, lettuce, mayo, fries or starter salad 14

GRILLED STEAK PANINI

Provolone cheese, horseradish, giardiniera basil pesto, truffle bernaïse aioli, French bread 14

CHICKEN ARUGULA TOMATO SANDWICH

Grilled marinated chicken breast, tomato pesto, arugula 13

DUCK POPPERS ^{gf}

Duck tenderloin, smoked bacon, goat cheese, jalapeno 14

AL PASTOR SEASONED SHORT RIB TACOS ^{gf}

Al Pastor seasoned beef, grilled pineapple, salsa Verde, pickled onion 15

APPLE AND BRIE RAVIOLI ^v

Apple pesto cream sauce, scallion ash, corn dust 14

BISON TARTARE

Pickled mustard seed, scallion, quail egg yolk, buckwheat sourdough, corn dust, pumpkin seed oil 18

CRAB CAKES

Crab, remoulade, chive, lemon 14

SIDE OF FRIES FOR TWO ^v

Cone of potato fries 7 Add truffle 2