

Vegetarian Menu

Chilled Cantaloupe Soup *(GF, Vegan opt)*

gorgonzola/ calabrian chile/ basil 9

Smoked Burrata Salad *(GF, Vegan opt)*

baby greens/ roasted beet/ red onion/ sungold tomato/
fennel/ pepitas/ balsamic vinaigrette 14

Stone Fruit Salad *(GF, Vegan opt)*

baby greens/ mojo pepper/ roasted corn/ chevre/
almond/ blackberry + basil vinaigrette 15

Grilled Broccolini

garlic rosemary aioli/ garlic + chile/ peanut 13

Mediterranean Plate *(GF)*

pimento cheese/ smoked olives/whipped chèvre/
golden raisin mostarda/ za'atar/ birdseed crackers 12

Lambert's Housemade Bread

served with whipped salted butter

- bread accoutrements 5 each-

*garlic confit/ golden raisin mostarda/
whipped chèvre with olive oil/ pimento cheese*

Grilled Zucchini *(GF, Vegan)*

quinoa/ asparagus/ corn/ sungolds/ basil/ golden raisin + pear mostarda 25

Saffron Pappardelle

house-made pasta/ corn/ sungold tomato/ tarragon/ lemon butter 35

22% gratuity may be added to parties of 5 or more.

Maximum of two credit cards per table.

Consuming raw or undercooked meats, poultry, shellfish or eggs may increase your risk of food-borne illness.