

Vegetarian Menu

Chilled Cantaloupe Soup *(GF, Vegan opt)*

gorgonzola/ calabrian chile/ basil 9

Smoked Burrata *(GF, Vegan opt)*

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

Green Papaya Salad *(GF Vegan)*

baby greens/ carrot/ haricot verts/ thai chile/
almond/ shiso + kaffir lime vinaigrette 15

Grilled Broccolini

garlic rosemary aioli/ garlic + chile/ scallion 15

Mediterranean Plate *(GF)*

white bean puree/ smoked olives/whipped chèvre/
golden raisin mostarda/ za'atar/greens/ birdseed crackers 12

Lambert's Housemade Bread

complimentary with your entree, served with whipped salted butter.

-additional bread accoutrements 5 each-

garlic confit/ white bean puree/ golden raisin mostarda/ whipped chèvre with olive oil

Grilled Zucchini *(GF, Vegan)*

quinoa/ asparagus/ corn/ sungolds/ basil/ golden raisin + pear mostarda 21

Chilled Peanut Mazeman

house-made ramen noodle/ maitake/ snap pea/ jalapeno/
mint/ creamy peanut vinaigrette/ cilantro-sesame pesto 23

*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.