

Vegetarian Menu

Roasted Beet Salad (GF)

mixed greens/ pickled red onion/ carrot/ manchego/ pepitas/ caramelized honey + citrus vinaigrette 14

Kale Salad (GF)

red onion/ heirloom tomato/ golden raisin/ gorgonzola/ lemon thyme vinaigrette 13

Fried Cauliflower (GF)

golden raisin caponata/ grana padano/ toasted breadcrumbs/ basil 14

Brie en Croûte

puff pastry/ poached pear + apple/ pickled mustard seed/ chile honey/ piñon/ crostini 14

Mediterranean Plate (GF)

white bean puree/ smoked olives/lemon labneh/
golden raisin caponata/ za'atar/greens/ birdseed crackers 14

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 caponata/ lemon labneh with olive oil

Pasta Pomodoro (Vegan)

handmade pasta/ pomodoro sauce/ cherry tomato/ fennel/ zucchini/ broccoli rabe/ breadcrumbs 24

Zucchini Roulade (GF, Vegan, DF)

almond ricotta/ basil/ broccoli rabe pesto/ confit tomatoes/ micro vegetable/ garlic chip/ breadcrumbs 25

Executive Chef James Crowther III

Sous Chef Adam Dooling

*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.