

Vegetarian Menu

Root Vegetable Bisque (GF, Vegan Opt)

caciocavallo cheese/ hazelnut 14

Beet Salad (GF, Vegan Opt)

citrus vinaigrette/ almond feta/ pepitas 15

Baked Brie Strata

triple cream brie/ fig/ saba syrup 17

Lambert's House Bread

served with whipped salted butter

- bread accoutrements 5 each-

garlic confit/ castelvetrano olives

Handmade Garganelli Pasta (GF option available)

cuquillo olive/ tomato/ broccolini/ parm/ garlic breadcrumbs 32

Charred Broccoli (GF, Vegan)

hominy + huitlacoche/ piquillo pepper/ grilled scallion chimichurri 26

*22% gratuity may be added to parties of 5 or more and to unsigned credit card receipts.
A maximum of two credit cards per table is permitted; otherwise, a 4% service charge will be added.*

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

Please inform your server of any allergies. Our fryer uses peanut oil.