

Vegetarian Menu

Sweet Corn + Jalapeno Chowder (GF)

oaxaca cheese / cilantro 14

Roasted Beet Salad (GF)

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

Snap Pea Salad (GF)

heirloom tomato/ cucumber/ red onion/ fennel/
mint + basil/ whipped chèvre/ pea shoots/ lemon olive oil 15

Baby Carrots

miso ginger glaze/ whipped chèvre/ calabrian chile/ garlic breadcrumbs 15

Mediterranean Plate (GF)

white bean puree/ smoked olives/whipped chèvre/
golden raisin caponata/ 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 caponata/ whipped chèvre with olive oil

Spring Risotto (G, Vegan Opt)

peas/ asparagus/ fava beans/ mint/ parmesan/ garlic breadcrumbs 29

Lentil Tofu (GF)

orange fennel puree/ cebollitas/ tomato vinaigrette 27

*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.