

# LUNCH

## \$25.00 set menu

Includes 1 main + 1 dessert + 1 glass of red wine, white wine, beer, OR non-alcoholic beverage

## DRINKS (choose 1)

White Wine

Red Wine

Beer

Non-Alcoholic Beverage

---

## MAINS (choose 1)

**Grilled Chicken Breast & Baby Spinach Salad**, Prosciutto, Yellow Zucchini, Tzatziki Dressing

**Avocado Toast**, Tarragon, Sliced Radishes, served with mixed greens salad with Dijon vinaigrette

**"Triple Sun" Carbonara**, Sunny Side Up Egg, Sunchokes, Sunflower Seeds, Housemade Fettuccine, Parmesan, Thyme, Marjoram

**Poached Halibut**, Charred Onion Fumet, Teardrop Onions, Fennel Pollen

**Crunchy Fried Chicken & Herbed Frites**, Buttermilk-marinated with a hint of paprika

**189 Burger & Herbed Frites**, Double Patty, Tomato Concassé Confit, Pickled Onions, Tomme de Savoie, Dijon Espelette Aioli

---

## DESSERT (choose 1)

**Stone Fruit & Sorbet**, Elderflower, Meringue, Grapefruit Sorbet, Raspberries

**Berry Pavlova**, Passionfruit Curd, Vanilla Diplomat, Fresh Berries, Red Wine Berry Coulis

**Fresh-Baked Cookie Plate, Select one:** Chocolate Chunk OR Double Chocolate Pecan (gluten-free)

*Changes and modifications politely declined. Please alert your server to any allergies.*

*Consuming raw or uncooked meats, poultry, seafood, and shellfish may increase your risk of foodborne illness.*



# LUNCH

à la carte

**Avocado Toast**, Tarragon, Sliced Radishes, served with mixed greens salad with Dijon vinaigrette / 15

**PEI Mussels**, Spicy Chorizo, Rice Vermicelli, a Ton of Garlic / 18

**Chicken Breast Baby Spinach Salad**, Prosciutto, Kobacha Squash, Tzatziki Dressing / 18

**Lobster Roll**, Lemon Confit Aioli, Old Bay Espelette, Chives, House-made Split-top Potato Bun, Fries / 20

**“Triple Sun” Carbonara**, Sunny Side Up Egg, Sunchokes, Sunflower Seeds, Housemade Fettuccine, Parmesan / 20

**189 Burger**, Double Patty, Smokey Pickled Onions, Tomato Concasse Confit, Tomme de Savoie, Dijon Espelette Aioli, Fries / 20

**Crunchy Fried Chicken**, Buttermilk-marinated with a hint of paprika, Fries / 20

**Poached Halibut**, Charred Onion Fumet, Teardrop Onions, Fennel Pollen / 28

---

## SIDES

**48-Hour Housemade Sourdough & Butter** / 8

**Persian Cucumbers**, Fromage Blanc, Orange Blossom Water, Poppy Seed Vinaigrette / 12

**Hen of the Woods Mushroom**, Fresh Egg Cacio e Pepe Sauce, Shaved Parmesan / 11

**Marble Potatoes**, Confit Garlic, Crème Fraîche, Thyme / 10

---

## DESSERT

**Stone Fruit & Sorbet**, Elderflower, Meringue, Grapefruit Sorbet, Raspberries / 10

**Berry Pavlova**, Passionfruit Curd, Vanilla Diplomat, Fresh Berries, Red Wine Berry Coulis / 10

**Fresh-Baked Cookie Plate**, Chocolate Chunk & Double Chocolate Pecan / 10

*Changes and modifications politely declined. Please alert your server to any allergies.*

*Consuming raw or uncooked meats, poultry, seafood, and shellfish may increase your risk of foodborne illness.*