Lunch Menu

PIEROGI
house made, sour cream
caramelized onion 13

TRUFFLE TOTS
truffle oil, sea salt
chipotle aioli 8

CRISPY DUCK LEGS
grilled, plum bbq glaze 13

LUNCHBOX SHRIMP
crispy panko breaded shrimp
sweet & spicy aioli 16

SALMON POTATO CAKES
faroe island, potato, chive
chipotle aioli 13

BURRATA
cream filled mozzarella, arugula &
basil pesto tomato jam,
balsamic, crostini 15

SQUASH BISQUE
Butternut squash, cream,
toasted pumpkin seeds 7

UKRAINIAN BORSCHT
beets, carrots, potato, sour
cream 7

CANDIED NUT & BEET
goat cheese, almond praline, greens, roasted beets,
balsamic vinaigrette 14

ASPARAGUS PANKO CHICKEN
breaded chicken, tomato shallot, asparagus,
feta cheese greens, lemon dressing 15

CHICKEN CAESAR
grilled chicken, garlic croutons,
creamy dressing, reggiano cheese 14

SALMON CAKE SALAD
faroe island salmon lemon dressed greens,
chipotle aioli 15

Soup Salad Bread

soup, caesar or green salad,
sourdough roll 12

Old World Bolognese

veal, pork and beef simmered in a san marzano
tomato sauce, rigatoni pasta, reggiano cheese 15

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704 BURGER

10oz angus burger, vermont cheddar,
in-house pickles, tomato jam, brioche roll, seasoned fries 16

add bacon 2

QUINOA BLACK BEAN BURGER

made in-house, vermont cheddar, in-house pickles, fresh brioche, seasoned fries,
dijon mustard aioli
13

SHORT RIB
six-hour braised beef, caramelized
onion, horseradish aioli, brioche
roll 14

CARVED TURKEY SANDWICH
thick sliced oven roasted turkey breast,
lettuce, tomato, cranberry mayo,
white table bread 12

CHICKEN CHERRY SALAD
table bread, chicken salad,
dried cherries, almonds,
celery, mayonnaise, lemon
dressed greens 12

GRILLED CHEDDAR CHEESE
Sharp Vermont white cheddar
grilled sandwich 10

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add seasoned fries to any sandwich 2

FAROE ISLAND SALMON
maple-bourbon glaze
caramelized brussel sprouts 23

STEAK & FRITTES
12oz black angus sirloin, seasoned fries,
Whole grain mustard demi-glace 29

CHICKEN DE MEDICI
panko-breaded chicken cutlet, tomato, aged parmesan,
lemon-dressed arugula 17

LOBSTER RAVIOLI
seared shrimp, lobster-ricotta ravioli, herbs tomato,
artichoke, arugula, garlic cream 26