

# LUNA

April 2024  
Dinner 5pm - 9pm

## Your Neighborhood Kitchen.

**Chive & Cheddar Popovers** 9 v

**Pickle Plate** 10 v+ gf

**Cheese Plate** 16 v gf+r

**Meat Plate** 16 gf+r

**Pimento Cheese Dip** 6 v gf+r

**Marcona Almonds** 6 v+ gf

**Olives** 6 v+ gf

**Sardines + Piri Piri Pepper** 10 gf+r

**Spanish Octopus + Olive Oil** 14 gf+r

**Soup of the Day** cup 5 bowl 8

**Roasted Carrots** zaatar, yogurt, harissa 7 v gf

**Smoked Potatoes** black garlic, herbs 8 gf v

**Spring Greens** seasonal vegetables, house made dressing 9 gf v+ ~add city ham 4

**Roasted Beet Salad** duck egg gribiche, poppyseed vinaigrette, fried capers 12 gf v

**Tempura Caulilini** miso + celery root, gochujang, citrus honey, duck egg, furikake 21 v

**Roasted Wild Acres Chicken** guanciale risotto, meyer lemon, saba 23 gf

**Iberico Pork Loin** smoked mussel escabeche, fontina fondue, brussels sprouts, balsamic 25 gf

**Butter Poached Skrei Cod** potato gnocchi, oishii shrimp, lemongrass veloute, pickled leeks 26

**Wagyu Beef Zabuton** oxtail birria, masa cake, roasted red pepper, cilantro 29 gf

**Black Sesame Cake** mocha tres leches, chocolate whipped cream, cocoa crumb 8 v

**Meyer Lemon Mousse** pistachio cake, meyer lemon curd, honey comb candy 8 v

**Mixed Berry Galette** almond creme fraiche, frangipane, almond butter crunch 7 v

**à la mode** 3 v gf

**Vanilla Bean Ice Cream** 6 v gf

**Cornflake + Honey Ice Cream** 6 gf

**Aloe + Elderberry Sorbet** 6 v+ gf

All dishes come prepared as is, no substitutions

\*Consuming raw or under cooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness

20% gratuity will be added to all parties of 8 or more

gf = gluten free

v = vegetarian

v+ = vegan

gf+r = gluten free upon request