

LUNA

May 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 Peppers 10 gf+r

Octopus + Spanish Olive Oil 14 gf+r

Soup of the Day cup 5 bowl 8

Roasted Carrots soy, kumquats 7 v gf

Smoked Potatoes black garlic, herbs 8 v gf

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

Housemade Chitarra Pasta thai basil + pea pesto, togarashi tomatoes, burrata 20 v

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

Duck Leg Confit pickled kohlrabi, cherry duck demi, sunchoke chips 25 gf

Wagyu Beef Zabuton asparagus, ramp chimichurri, cherry tomatoes 29 gf

Seared Alaskan Halibut ricotta gnocchi, morel mushrooms, ver jus buerre blanc, trout roe 31

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

Black Garlic + Chocolate Chunk Ice Cream 6 gf

Dark Chocolate 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