



LUNCH MENU

FOCACCIA

House-made herb-encrusted focaccia served with tomato oil 10

ROASTED MUSHROOMS

Seasonal farmed, Foraged mushrooms, Honey, Thyme cream sauce, Balsamic reduction 18

POACHED PEAR SALAD

Mixed greens, Red wine poached pears, Gorgonzola, Candied Walnuts, Lavender, vanilla Vinaigrette 13

CAESAR SALAD

Little gems, House Caesar dressing, Grilled focaccia and crispy garlic, Shallot and anchovy 13
w/Chicken 21 w/Salmon 28

SOUP OF THE DAY Cup 9 Bowl 15

BOHDIZABA IPA BATTERED HALIBUT & CHIPS

3-piece Bohdizafa IPA battered halibut, Fries, Coleslaw, Wicked tartar sauce, Fried in beef tallow 30

SMASH BURGER

Wagyu Beef, Cheddar, Onion, Tomato, Pickle, Served w/beef tallow fries 22

BLACKENED CHICKEN ALFREDO

Seared blackened chicken, Fettuccine, Cajun alfredo, Seasoned vegetables 24

COUGAR GOLD MAC & CHEESE

Au gratin Rigatoni w/aged cheddar, Garlic & cream, Baked w/bread crumbs 24 Add brisket 6

ITALIAN DIP

Shaved roast beef, Braised greens, Provolone on a baguette w/au jus & fries 24