FOOD LAB

soup & salad

soup of the day
chef prepared soup rotating daily 7

field greens
field greens, sunflower seeds, yuzu honey vinaigrette (v,gf) 7

stone fruit salad
arugula, starfruit, peaches, black cherries, pistachios, farro, cherry tomatoes, caramelized bleu cheese, yuzu honey vinaigrette (v,gf, vg avail) 15

pistachio pear steak salad
greens, arugula, marinated flat iron steak, cherry port poached pears, blistered cherry tomatoes, pickled red onion, avocado pesto, goat cheese, pistachios, garlic sherry vinaigrette 25

chicken cutlet caesar salad
cornflake crusted chicken cutlets, romaine lettuce, pecorino romano, caesar dressing, house croutons 22

share

duck fat fingerlings
fingerling potatoes, fresh herbs, garlic, crushed red pepper, duck fat, pecorino romano, black garlic aioli (gf) 13

lemongrass chili chicken wings
soy glazed grilled wings, thai chili peppers, fresh garlic, brown sugar 13.5

chilled ricotta
sweet whipped ricotta, seared strawberries, fresh mint, balsamic glaze, honey, bagel crisps (v) 13.5

heirloom tomato panzanella
crusted italian bread, heirloom tomato, zuchini, red onion, fresh mozzarella, fresh herbs, burgandy vinaigrette (v) 15

charred lemon burrata
parmesan panko crust, burrata cheese, charred lemon, spicy tomato oil, basil pesto (v) 15.5

coconut curry dumplings
vegetable dumplings, red curry, coconut milk, wilted spinach, chili crisp, scallions, peanut sauce (vg) 15.5

cornflake chicken cutlets
thin sliced chicken breast, cornflake crust, hot honey butter, hot pepper peach jam 17

grilled yuzu prawns
grilled colossal shrimp, yuzu infused butter, sticky soy sauce, crispy rice cake 18

black garlic wagyu sliders
japanese style wagyu beef, black garlic mayo, caramelized shiitake mushrooms, sea salt, sweet hawaiian rolls, crispy potato sticks 20

brown butter shishito steak
marinated flat iron steak, sweet soy glaze, blistered shishitos, sea salt flake, coarse black pepper (gf) 22

lobster bruschetta
toasted ciabatta, butter poached lobster, lemon artichoke spread, fresh parsley, cracked pepper, charred lemon 34

sandwiches

food lab burger
grade a steak burger, candied bacon, smoked cheddar cheese crisp, burger sauce, arugula, brioche roll 20.5

peach caprese burger
grade a steak burger, grilled peaches, burrata cheese, avocado pesto, balsamic reduction, herb focaccia 22

bone marrow burger
grade a steak burger, bone marrow butter, caramelized onion jam, gruyère, crispy shallots, heirloom tomato, bib lettuce, challah roll 22

lemon feta chicken sandwich
grilled chicken breast, honey & lemon oil basted feta cheese, tomato, cucumber, arugula, lemon artichoke spread, toasted ciabatta 21

jalapeno honey fried chicken
buttermilk chicken thigh, red cabbage slaw, garlic dill pickle, candied jalapenos, bacon jam, challah roll 23

new school chicken parm sandwich
panko parmesan chicken breast, spicy tomato oil, burrata cheese, basil pesto, pecorino romano cheese, toasted ciabatta 22

spicy calamari baguette
spicy tomato oil, sautéed squid, cherry tomatoes, kalamata olives, roasted garlic cloves, capers, fresh basil, toasted baguette (gf) 23

new england shrimp roll
colossal tiger shrimp, spicy mayo, lemon juice, fresh chives, romaine lettuce, buttered brioche roll 24.5

sandwich sides: house fries, field greens salad, soup of the day, duck fat fingerlings +4

mains

nori steak taco box
griddled flour tortillas, nori spice crusted steak tenderloin, soy cured jammy egg, grilled scallion, yakitori sauce, yuzu shrimp, kimchi, crispy rice cake 24.5

harissa chicken skewer
charred harissa chicken thighs, cucumber & tomato salad, lemon cucumber yogurt, block feta, lemon, grilled pita 28

blackened fish tostada
corn tortilla, cajun white fish, black cherries, pistachios, avocado pesto, shredded lettuce, black salsa (gf) 25

chili crisp gnocchi
gnocchi pasta, fresh garlic, blistered cherry tomatoes, chili crisp, pecorino romano (v) 28

zuchini blossom pasta
mezze maniche pasta, zuchini blossoms, saffron steeped white wine, sauteed zuchini, shallots, garlic, burrata cheese, pecorino romano, pine nuts, fresh herbs 34

vodka bucatini
bucatini pasta, house vodka sauce, roasted garlic cloves, ricotta cheese, toasted baguette, pecorino romano, crushed red pepper (v) 30

add chicken +8, add shrimp +8, add steak +12

Please inform your server for any allergies as cross contamination may occur.

FOOD LAB

brunch

grilled blueberry muffin
warm jumbo blueberry muffin, maple butter, blueberry compote 10

hot honey parmesan potatoes
lightly fried potatoes, hot honey drizzle, pecorino romano cheese, fresh herbs (v) 11

everything breakfast sandwich
scrambled eggs with fresh cream, gruyere cheese, everything bacon, ham, everything bagel, fresh fruit, choice of side 19

smoked salmon blt
smoked salmon, everything bacon, avocado, bib lettuce, blistered cherry tomato, boursin cheese, everything bagel, fresh fruit, choice of side 23

blueberry bacon burger
grade a steak burger, blueberry compote, boursin cheese, candied bacon, fresh arugula, lemon oil, brioche roll 22

sweet hawaiian french toast
egg batter dipped sweet hawaiian rolls, toasted pecan maple syrup, fresh strawberries, orange zest (v) 20

red velvet waffles
petite red velvet waffles, whipped mascarpone, white chocolate drizzle, fresh mint (v) 19

truffle mushroom frittata
shiitake mushrooms, black truffle, spinach, caramelized onions, boursin cheese, local eggs, potatoes, blistered tomatoes, avocado, fresh tarragon (v) 22

saffron eggs benedict
poached local eggs, honey glazed ham, saffron hollandaise, scallions, toasted english muffin, fresh fruit, choice of side 22

the lab plate
local eggs, everything bacon, honey glazed spiral ham, hot honey parmesan potatoes, english muffin, fresh fruit 23

croque madame
gruyère cheese, honey glazed ham, local egg batter, french peasant bread, sunny side egg, fresh fruit, choice of side 21

heirloom omelette
local eggs, seared heirloom tomato, wilted spinach, garlic, shallot, feta cheese, fresh fruit, choice of side (v) 22

smoked salmon rösti
crispy potato rösti, poached local eggs, smoked salmon, boursin cheese, pickled red onion, mignonette pearls, chives (gf) 24

sides: hot honey parm potatoes, house fries, field greens salad, soup of the day, fresh fruit

morning mixology

yuzu mimosa
sparkling cava, yuzu pure, orange slice 10

elderflower gin fizz
empress 1908 gin, elderflower syrup, lemon juice, honey, seltzer 12

spiked pear sparkler
prickly pear nectar, vanilla liqueur, sparkling cava, fresh pear, star anise, thyme 13

lab bloody
vodka, tomato juice, olive brine, sriracha, candied bacon, pickle skewer, celery stalk, shishito pepper, tajin rim 15

cold foam irish coffee
jameson whiskey, cold brew coffee, cold foam, espresso beans 13

caramel bourbon cold brew
bourbon, cold brew coffee, cream, caramel syrup, cold foam 14

razz cloud margarita
mi campo tequila, lime juice, simple syrup, black raspberry liqueur, salted lime, berry aroma cloud 14

burnt orange margarita
reposado tequila, orange juice, cointreau, simple syrup, torched orange slice, orange zest, salted rim 14

blackberry thyme gimlet
isolation gin, lime juice, creme de mure, fresh thyme 12

dragonfruit cucumber mule
tito's voda, fresh dragonfruit, lime juice, cucumber, ithaca ginger beer 14

virgin elixers

strawberry nojito
muddled mint and strawberries, simple syrup, fresh lime juice, soda water, sugared strawberry 10

georgia ginger fizz
peach puree, ginger beer, fresh strawberry garnish 9

yuzu blossom
orange blossom water, yuzu juice, seltzer, sugared orange 10

brunch

brunch menu is served saturday & sunday 10am-3pm

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