

Lunch

11a - 4p

Small Plates

Bread Service	10	Olives	14
le petit sourdough rolls, sesame flatbread, butter, olive oil & balsamic vinegar		olive medley, za'atar & herb lavash	
Chilled Shrimp	12	Charcuterie	18
cocktail sauce, horseradish, lemon		variety of artisan salami, whole grain mustard, Mama Lil's peppers, za'atar & herb lavash	
Oysters *	3 each / 34 dozen	Cheese Plate	20
champagne mignonette or cocktail sauce & horseradish		imported cheeses, date jam, pickled red onions, candied pepitas, za'atar & herb lavash	
Buffalo Wings	14	Classic Crab and Artichoke Dip	16
medium or hot, celery, bleu cheese		toasted baguette, smoked paprika	

Soup & Salad

Golden Beet Salad	13	Mixed Green Salad or Caesar Salad	9
mixed greens, roasted golden beets, grapes, candied walnuts, goat cheese, honey vinaigrette		grilled chicken +8 pan seared salmon +15 grilled steak +15 grilled shrimp +10	
Classic French Onion	9	Soup Du Jour	9

Entrees

Local KOP Ranch Beef Burger	20	Pastrami Sandwich	18
duxelles, horseradish aioli, arugula, swiss, pickled red onion, fries		marble rye, horseradish stoneground mustard, dill pickle, fries	
Turkey Club	18	Steak Frites	22
turkey, avocado, bacon, mayonnaise, lettuce, tomato, onion, fries		grilled flank steak, fries, house-made worcestershire	

Pizzas

Cheese	16	Margherita	18
mozzarella, marinara		fresh mozzarella, tomato, basil, olive oil	
Classic Pepperoni	18	Caramelized Onion & Goat Cheese	19
pepperoni, mozzarella, marinara		mozzarella, arugula, honey balsamic reduction	
Supreme	22	Wild Mushroom	22
sausage, pepperoni, peppers, onion, mushrooms, black olives, marinara		wild mushrooms, mozzarella, garlic, truffle oil	

parties of 8 or more will be presented with one check including 20% gratuity

consuming raw or undercooked food may lead to foodborne illness

Beverages

Hot Tea	3	Juice	3
<i>breakfast black, earl grey, green, chamomile, mint, chai</i>		<i>apple, orange, cranberry, grapefruit, pineapple, tomato, clamato, V-8</i>	
Iced Tea	3	Milk	4
Hot Cocoa	3	Soda	3
Hot Spiced Apple Cider	3	<i>coke, diet coke, sprite, root beer, ginger ale, lemonade</i>	
Aqua Panna	6	Back to the Mother Kombucha	5
San Pellegrino	5		

Coffee

Drip Coffee	3	Macchiato	4
French Press	5	Cappuccino	5
Cold Brew	5	Latte	5
Espresso	3	Moch	5
Americano	4	Tipu's Chai Latte	4
LMTC Matcha	5		

Cocktails & Wine

Ask to see our Specialty Drink Menu

Happy Hour

Daily from 4p - 6p

local draft beer 2 dollars off

well cocktails 5

house cocktails 1 dollar off

FINN

Executive Chef - Jackson Morris

Sous Chef - Jerod McDonald

Sous Chef - Trinity Naber