

CHIPS & DIP ..... 16

housemade chips, leek crème  
fraiche & smoked trout roe

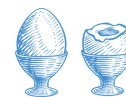
# LION & OWL

BREAKFAST SANDO\* ..... 16

house sausage, egg & cheese,  
harissa aioli on brioche

## From the Toaster

OAT PANCAKES ..... 15  
rhubarb & strawberry jam, fennel-  
almond praline, blood orange goat cheese,  
brown sugar syrup



## Farm Eggs

MISO BANANA BREAD ..... 10  
rhubarb jam, yuzu cream cheese

AVOCADO TOAST ..... 12  
fleur de sel, black pepper, olive oil  
add a farm egg\* ..... 2

HOUSE RICOTTA TOAST ..... 10  
fermented honey, spiced walnuts, lemon olive oil

FOIE TOAST ..... 21  
hazelnut butter, marionberry jelly, shaved foie gras

LEEKS VINAIGRETTE\* ..... 25  
poached egg, goat cheese sauce, black truffle  
add a half ounce of tsar nicolai caviar ..... 35

OPEN-FACED OMELETTE\* ..... 22  
nettle, wild mushrooms, fiore sardo

FRITTATA ..... 18  
braised greens, onion, aged cheddar, field salad

GREEN GARLIC SAUSAGE & EGGS ..... 30  
eggs your way, crispy potatoes

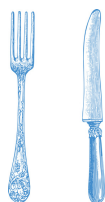


BLACK LENTILS  
red dandelion, sunflower seed,  
dill, horseradish vinaigrette,  
sunchoke confit  
15

CARROT TARTARE  
pea greens, meyer lemon,  
onion-seed cracker,  
buttermilk granita  
15

ROASTED  
ASPARAGUS & RAAB  
leek & green garlic velouté,  
bread crumbs  
15

SMOKED POTATO  
snap pea & wild onion  
ragout, hazelnut,  
pea-porcini broth  
15



HERB SMOTHERED SALMON\*  
beet relish, gribiche potato salad, carrot slaw,  
celery root rémoulade, red onion, capers, soft egg,  
horseradish, rye toast  
45



## Soup & Salad

## Lunch Break

SOUP ..... 12  
sunchoke & artichoke, black truffle, parmesan

FIELD GREENS ..... 10  
sherry shallot vinaigrette

BUTTERLEAF LETTUCES\* ..... 12  
blue cheese dressing, radish, chives


CHICORY CAESAR\* ..... 13  
parmesan, lemon, breadcrumbs

PORTOBELLO SANDWICH\* ..... 14  
caramelized onions, goat cheese, aioli on sourdough

CRISPY TROUT SANDWICH\* ..... 16  
smoked cheddar, rémoulade, lettuce, brioche bun

LION & OWL BURGER\* ..... 16  
6 oz. organic beef patty, aged cheddar, onion, butter lettuce  
l & o sauce, brioche bun

ADDITIONS  
add bacon ..... 3  
add a pound of our thick cut fries ..... 8  
house made chips ..... 4  
extra aioli, house made hot sauce, ketchup, or sauce ..... 75  
substitute estelle bakery gluten free bread ..... 5

PSSST CAVIAR  
add a half ounce of tsar nicolai  
caviar to anything 35 

\*It is advised that consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness