



FIRST COURSE

ENGLISH PEA SOUP

PARMESAN EMULSION, POACHED SHRIMP, LEMON OIL
PIMENT D'ESPELETTE, TAPIOCA PUFFS

LYONNAISE SALAD

FRISÉE LETTUCES, PICKLED SHALLOTS, BRIOCHE BREADCRUMBS
SOFT BOILED EGG, MUSTARD VINAIGRETTE

LAMB MERGUEZ KEBABS

HOUSEMADE SAUSAGE, GARBANZO BEANS, PICKLED RED ONION, PARSLEY
EGGPLANT HUMMUS, HARISSA VINAIGRETTE

BOLOGNESE

PAPPARDELLE, PARMESAN CHEESE, GARLIC BREAD

MAIN COURSE

LOBSTER SALAD

TANGERINE, RED ONION & BUTTER LETTUCE WITH TANGERINE VINAIGRETTE

COMPOUND PASTRAMI SANDWICH

OUR OWN CURED, ROASTED, AND SMOKED PASTRAMI
CORN RYE BREAD & BEER-BRAISED SWEET ONIONS
HORSERADISH-MUSTARD MAYONNAISE & CABBAGE SLAW & CHIPS

THE COMPOUND BURGER

8 OZ. PRIME ANGUS BEEF
LETTUCE, TOMATO, GRILLED RED ONIONS & AIOLI WITH FRENCH FRIES
AVAILABLE WITH ROASTED POBLANOS AND CHEDDAR CHEESE

CHICKEN SCHNITZEL

CAPERS, PARSLEY, LEMON & SAUTÉED SPINACH

"STACKED SALAD"

ROMAINE, TOMATO, HAM, BLUE CHEESE, FETA CHEESE, & HARD COOKED TAOS EGGS
CRISPY TORTILLA, AVOCADO-RANCH DRESSING
ADD FRIED CHICKEN TENDERS / ADD LOBSTER / ADD SHRIMP

GRILLED MEDITERRANEAN BRANZINO

FARRO TABBOULEH, FENNEL, PIQUILLO PEPPER COULIS,
PRESERVED LEMON YOGURT

FULL CIRCLE FARMS MUSHROOMS AND ORGANIC STONE GROUND POLENTA

BLACK TRUFFLE RELISH, SHAVED PARMESAN & ORGANIC WATERCRESS

DESSERTS

GUANAJA CHOCOLATE BROWNIE

DEVONSHIRE CREAM, SALTED CARAMEL, BRÛLÉED BANANA, HAZELNUTS

COKE FLOAT

SUGAR CANE COCA COLA, VANILLA ICE CREAM, CHOCOLATE CHIP COOKIES

TOASTED COCONUT SORBET

TAPIOCA PUDDING, FRESH PERSIMMON, "FORTUNE COOKIE" TUILE