

apps

THE ALWAYS VEGETARIAN SOUP OF THE DAY	seasonal	10.
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CAESAR SALAD	escarole, kale, white anchovies, roasted garlic, pancetta, grana padano, croutons	14.
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CHICKEN LIVER HUMMUS	pickles, sumac, sesame seeds, parsley, pretzel crostini	14.
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MARINATED TUNA	charred jalapeño, radish, cilantro, pineapple, lime, crispy tapioca	18.
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BUTTER LETTUCE SALAD	beets, beans, radish, dijon dressing	14.
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OCTOPUS SALAD	marinated tomato, cucumber, olives, capers, baby gem, chilies	18.
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CHARRED SHELL-ON SHRIMP	horseradish, catsup, lime, shiso	18.
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BRAIN FOOD SALAD	hemp seeds, seaweed, celeriac remoulade, avocado, soy sesame dressing	16.
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CHARRED EGGPLANT SALAD	whipped goat cheese, wheat berries, olive relish, baby kale, pomegranate dressing	16.
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CRAB COBB SALAD	avocado, cherry tomatoes, watercress, endive, double-smoked bacon, lemon tartar sauce	18.
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HOT SMOKED MACKEREL	fingerling potato, mustard horseradish dressing, pickle, charred onion, roe	16.

FOR THE TABLE

WARM MARINATED OLIVES	garlic, rosemary, orange	8.
EDAMAME	lime salt, chili oil	8.
LUMA MIXED NUTS	salty, sweet, smoky, spicy	8.

LUMA BREADS BY O&B ARTISAN BAKERY

please inform us of any allergies. we will do our utmost to accommodate, though we are unable to guarantee an allergen-free kitchen.

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CHEF'S DAILY BRAINSTORM		MP.
BLACK TIGER SHRIMP TAGLIATELLE	chilies, lemon, butter, parsley breadcrumbs	35.
FLAT IRON STEAK	mushroom and potato pavé, green beans, truffled bone marrow jus	31.
ROAST CHICKEN	smoked potato, corn, snap peas, salsa verde	27.
SEARED TUNA	tomatillo, crispy cassava, sweet onion, fennel	34.
GNOCCHI	butternut squash purée, fig vincotto, candied pumpkin seeds, treviso	21.
HOT + SOUR SOUP	black cod, bay scallop, bean sprouts, shiitake mushroom, bacon	34.
WILD STRIPED BASS	curried cauliflower purée, roasted carrot, smoked eggplant purée, maitake mushroom	38.
PAN-ROASTED TROUT	charred rapini, fingerling potatoes, caramelized onion, mustard seeds, sauce américaine	30.
WILD + TAME MUSHROOMS	portobello, maitake, pickles, basil pesto, blistered cherry tomatoes	24.
SHRIMP + LOBSTER BURGER	lettuce, tomato, pickles, togorashi mayonnaise, crispy shallots	27.

EXTRAS

TRUFFLE PARMESAN FRIES	9.
NORTHERN WOODS MUSHROOMS	8.
CRISPY BRUSSELS SPROUTS	8.
ARUGULA, TOMATO + PESTO FREGOLA	8.