

# apps

<b>THE ALWAYS VEGETARIAN SOUP OF THE DAY</b>	seasonal	10.
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<b>CAESAR SALAD</b>	romaine, white anchovies, roasted garlic, pancetta, grana padano, croutons	14.
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<b>SPICY STEAK TARTARE</b>	housemade hot sauce, horseradish, pickled shallots, smoked oyster	19.
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<b>MUSHROOM SALAD</b>	lentils, grilled bitter lettuces, hazelnuts, truffle sherry dressing	15.
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<b>KALE SALAD</b>	olives, pickled grapes, pine nuts, ricotta salata	14.
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<b>ESCARGOT + ROASTED BONE MARROW</b>	gremolata, sourdough breadcrumb, gruyère	21.
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<b>SQUASH GNOCCHI</b>	apple, pepitas, brown butter, capers	17.
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<b>CHICKEN LIVER HUMMUS</b>	crispy bits, sumac, sesame seeds, parsley, pretzel crostini	14.
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<b>CARROT SALAD</b>	raw, roasted and pickled carrots, mustard seeds, gouda, watercress, caraway dressing	14.
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<b>HOT SMOKED MACKEREL</b>	charred onion, sweet onion purée, pickle, mustard greens, sourdough	17.

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## FOR THE TABLE

<b>WARM MARINATED OLIVES</b>	garlic, rosemary, orange	8.
<b>EDAMAME</b>	lime salt, chili oil	8.
<b>LUMA MIXED NUTS</b>	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.*

# mains

<b>CHEF'S DAILY BRAINSTORM</b>		<b>MP.</b>
<b>CHARRED CAULIFLOWER</b>	lentils, spinach, lemon, capers	<b>21.</b>
<b>FLAT IRON STEAK</b>	mushroom pavé, beans, truffled bone marrow jus	<b>31.</b>
<b>ROAST CHICKEN</b>	celery root, barley, root vegetable ragù, parsley oil	<b>27.</b>
<b>BLACK TIGER SHRIMP TAGLIATELLE</b>	chilies, lemon, butter, parsley breadcrumbs	<b>35.</b>
<b>ROASTED COD</b>	bacon, brussels sprouts, xo sauce, white beans, orange, parsley	<b>32.</b>
<b>SMOKED DUCK</b>	jerusalem artichoke, swiss chard, duck sausage, burnt honey	<b>32.</b>
<b>ROAST PORK CHOP</b>	pretzel spätzle, mustard, apple, cabbage	<b>31.</b>
<b>SEARED TUNA</b>	shiitake mushrooms, miso, black rice, pickled pear, charred shallots, shiso	<b>34.</b>
<b>STEELHEAD TROUT</b>	squash, dukkah, prairie grains, kale, maple sponge toffee	<b>32.</b>
<b>BRAISED LAMB SHANK</b>	fermented tomato, turnip, israeli couscous, shishito pepper, preserved lemon, pistachios	<b>32.</b>

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## EXTRAS

<b>TRUFFLE PARMESAN FRIES</b>	<b>9.</b>
<b>NORTHERN WOODS MUSHROOMS</b>	<b>8.</b>
<b>CRISPY BRUSSELS SPROUTS</b>	<b>8.</b>
<b>PRETZEL SPÄTZLE</b>	<b>8.</b>