



Lunch \$15

San DIEGO RESTAURANT WEEK 2016

**truffled fries**, parmigiano-reggiano, aioli, pomegranate ketchup

**brussels sprouts**, honey + mustard, mustard seed, parmesan

**bavarian pretzel**, house made mustard + beer cheese

**niman ranch deviled eggs**, mango chutney, garam masala

**tomato bisque**, herb crème fraîche

**citrus salad**, fennel, arugula, cilantro, mint, dill

#### MAINS

**chopped kale + quinoa salad**, chicken, ricotta salata, corn, dried cherry, agave vinaigrette

**roasted pork sandwich**, manchego, serrano ham, pickles, mustard seed

**poke tacos(2)**, sashimi, napa slaw, spicy crème, wonton

**leroy's burger**, holey cow, bacon jam, house pickles, truffled fries

**truffled grilled cheese**, tomato, beech mushroom, savoy spinach, tomato bisque

**moules frites**, smoked tomato broth, fries

local, sustainable, fresh

chef de cuisine - Ronnie Schwandt

sous chef - Andrew Addleman

consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.