lunch

{vg} vegetarian | {v} vegan | {gf} gluten free

shared

AMAZING GRAINS SALTY ROLL 7
with house-made herb butter {vg, v sans butter}

CHARCUTERIE 25
local and imported meats & cheeses - house pickled vegetables - fresh fruit - toasted bread
{may contain nuts} {gf sans bread}

LETTUCE WRAPS 16
lemongrass chicken - togarashi peanuts - sweet chili - crispy wonton strips - mango slaw (4 per order)
substitute SoyBoy tofu {v} {gf sans wontons}

OVEN BAKED WINGS 19
choice of: teriyaki glaze w/ kimchi & sesame seeds, buffalo garlic topped w/ parmesan, OR mango habanero w/ fruit slaw - house bleu cheese
(10 per order) {gf}

CAPRESE TOMATOES 18
seasoned arugula - fresh mozzarella - tomatoes - basil - balsamic glaze {vg, gf}

WHIPPED FETA 16
parsley oil - chili crisp - pistachio pesto - crostini {vg}

PIMENTO FRITTERS 15
banana pepper aioli, micros {vg}

pizza

substitute {gf} crust +5 (14 inch only) ≈10" | ≈ 14"

ROSSA 16 | 19
house red sauce - mozzarella - pepperoni

MUSHROOM 19 | 22
truffle oil - mushroom - caramelized onion - gorgonzola - mozzarella {vg}

SWEET HEAT 21 | 24
country sweet - cheddar - mozzarella - chicken - bacon -tangy - BBQ

PESTO 19 | 22
pesto - fresh mozzarella - cherry tomatoes - onion - mushroom

FOUR CHEESE 15 | 18
house red sauce - mozzarella - cheddar - gorgonzola - pecorino {vg}

sides

Native salad - daily soup - caesar salad - 7
frites - seasonal veg - sweet potato fries w/ honey drizzle

bevs

evening Star Coffee Roasters, coffee & decaf
fountain soda - brewed iced tea - lemonade

greens

chicken +7 | salmon +9 | SoyBoy tofu {v} +6 | steak +10 | shrimp +9 | house chicken salad (contains nuts) +8

NATIVE 12
mixed greens - garden vegetables - white balsamic vinaigrette {v, gf}

CAESAR 14
romaine hearts - shaved asiago - caesar dressing - fried salt bread croutons {gf sans croutons}

WEDGE 15
diced tomatoes - red onion - sunflower kernels - apple wood smoked bacon - moody bleu dressing {gf}

SOLSTICE 16
mixed greens - red cabbage - orange slices - watermelon radish - dates - goat cheese - sunflower kernels - beets - blood orange vinaigrette {vg, gf}

RASPBERRY 16
mixed greens - strawberries - pistachio - feta - pickled onions - quinoa - raspberry vinaigrette

mains

substitute fries +$1 or sweet potato w/ honey drizzle +$2

NATIVE BURGER 21
8oz ground steak burger - NYS cheddar - LTO - pickle - caramelized onion aioli - Amazing Grains roll - frites w/ Native ketchup
Donna Marie's {gf} bun +2 substitute
IMPOSSIBLE {vg, v sans aioli}

STREET CART GYRO 19
house shaved gyro meat - shredded lettuce - diced tomato - onion - house red and white sauces - grilled pita - side chips

TURKEY MELT 19
turkey - smoked gouda - bacon jam - tomato - arugula - apple slices - pistachio pesto - sourdough - side chips

FLOUR CITY CHOPPED CHEESE 19
ground beef - grilled onion - banana pepper - Native sauce - counterfeit cheese - hoagie - side chips

REUBEN 18
house corned beef - 1000 Island dressing - sauerkraut - melted swiss - rye - side chips

RACHEL 17
house smoked turkey breast - 1000 Island dressing - coleslaw - melted swiss - sourdough - side chips

ROASTED BEET 18
goat cheese - horseradish - arugula - onion - pistachio pesto - honey balsamic glaze - sourdough - side chips {vg}

BUSINESS LUNCH TRIO 24
build your own sammie - LTO - pickle - caramelized onion aioli - cup soup du jour and Native salad
choose one of each:

protein	cheese	Amazing Grain bread
- turkey	- provolone	- sourdough
- tofu	- cheddar	- rye
- corned beef	- swiss	- wrap
- house chicken salad {nuts}	- american	

checks split a maximum of four ways.
20% gratuity applied to parties of eight or more guests. we do not have dedicated allergen-free work areas. please inform your server of any allergies/dietary restrictions and we will do our best to accommodate you.