



Lunch Menu

Starters

STEAMED PEI MUSSELS / 13

Chorizo, Kale, Fennel, Cherry Tomatoes, Lobster Brandy Sauce

SHRIMP COCKTAIL / 14

KOBE WAYGU BEEF CARPACCIO / 17

Baby Arugula, Caperberries, Daikon Radish Grana Padana EVOO

CALAMARI FRITTO / 12

Aged Pomegranate Balsamic, Frisse, Belgium Endive, Herb Vinaigrette

BURRATA / 12

Heirloom Tomatoes, Roasted Peppers, Crispy Prosciutto, EVOO

WHITE TRUFFLE AND PARMESAN FRITES / 7

Served With Roasted Garlic Aioli And Shaved Parmesan

Salads

CHARLES STREET SALAD / 12

*Baby Field Greens, Radicchio, Pomegranate, Fennel,
Sliced Almonds, Juarez Sherry Vinaigrette*

BEEF AND GOAT CHEESE SALAD / 14

*Red Beets, Honey Chevre Cheese, Shaved Fennel,
Pistachios, Cara Cara Oranges*

CAESAR SALAD / 13

*Green Romaine Hearts, White Anchovies,
Shaved Grana Padano, Red Chili Brioche Croutons*

Add Crispy or Grilled Chicken / 7

Add Grilled Shrimp / 12

Add Salmon / 12

Pasta

GEMELLI / 18

*Italian Sausage, Broccoli Rabe, Heirloom Tomatoes,
Crushed Red Peppers, Kalamata Olives, EVOO*

BRAISED SHORT RIB RAVIOLI / 21

Wild Mushroom Broth, Italian Parsley, White Truffle Oil, and Parmesan

LINGUINI VONGOLE / 22

Fresh Chopped Littleneck Clams, Garlic White Wine Sauce, Italian Parsley

WILD MUSHROOM ORECCHIETTE / 18

*Shiitake Oysters, Cremini, Cavolo Nero, Cherry Tomato,
Parmesan Drizzled With White Truffle Oil*

TAGLIATELLE BOLOGNESE / 22

Bolognese in Veal, Pork, and Beef with Pomodoro Sauce

Add Gluten Free Pasta / 3

Entrees

CRISPY CORNFLAKE CHICKEN SANDWICH / 15

*Crispy Cornflake Crusted Chicken, 88 Sauce, Lettuce, Tomato and Red Onion
on a Toasted Brioche Bun. Comes with choice of French Fries or House Salad*

BISON SLIDERS / 15

*3 Sliders with Chipotle Mayo, Cheddar Cheese, Garlic Aioli
Served with French Fries*

CHEF'S BURGER / 18

*8oz. Fresh Kobe Beef, Bacon Onion Jam, Cheddar Cheese, Crispy Shallots,
Garlic Aioli. Served With House Cut Fries*

CHICKEN MILANESE / 22

Baby Arugula, Tear Drop Cherry Tomato Salad, Shaved Parmesan

FAROE ISLAND SALMON / 26

Jasmine Rice, Haricot Verts, Topped with Leeks, Brandy, Light Cream

FILET MIGNON / 39

*8oz. Certified Angus Filet, Grilled Asparagus, Tri Colored
Peppercorn Au Poudre Sauce*

Please Let Your Server Know Of Any Allergies or Food Restrictions

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