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SERVED
11 AM
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3 PM

soup of the day 8/12

french onion soup 10 / 15
gruyere, baguette

market salad 9/17
pistachio, sourdough crisps, pistachio vinaigrette VEG / N

french lentils 9/14
carrot, celery, herbs, feta, walnuts GF / VEG / N

kale salad 9/14
chickpeas, cranberries, tahini dressing GF / V

roasted broccoli and cauliflower 9/17
tahini, almonds, apricots GF / VEG / N

beet and avocado salad 9/17
sunflower seeds, pickled peppers, champagne vinaigrette GF / V

parmesan herb fries 7 / 10
garlic aioli VEG

lobster potato salad 14 / 24
scallion, caper, tarragon, dijon vinaigrette

chicken salad 9/15
herb aioli, lemon GF

saffron & lemon chicken skewers 19
green couscous, yogurt sauce

chicken salad sandwich 16
herb aioli, sourdough, housemade chips

jambon beurre 16
french ham, whipped butter, baguette, housemade chips

basil pesto chicken sandwich 19
burrata, ciabatta, housemade chips N

steak sandwich 21
arugula, parmesan, aioli, ciabatta, housemade chips

LBN burger with fries 24
grass fed beef, american cheese, lettuce, housemade relish, chipotle aioli, house fries

TRY A FEW

tasting plate *choose three vegetables* 17

ADD PROTEIN

roasted chicken breast *free-range, antibiotic-free* 11

roasted salmon *sustainable sea-farmed fresh atlantic salmon* 14

grilled steak *6 oz Chatel Farms NY strip* 15

TARTINES & GALETTES

mushroom tartine, wood fire roasted mushrooms, straciatella, gremolata 16 VEG

leek & taleggio galette, wood-grilled spring onion, chard, hazelnuts 15 VEG, N

pear & bacon galette, gruyere cheese 15

GLUTEN-FRIENDLY BREAD AVAILABLE (CONTAINS NUTS)

GF - GLUTEN-FRIENDLY / VEG - VEGETARIAN / V - VEGAN / N - NUTS

*Consuming raw or undercooked eggs, beef, lamb, milk products, pork, poultry, seafood or shellfish may increase your chances of foodborne illness.