

# LUNCH

—⊖ Our Jospier Grill gives unique flavor and depth to our entrées and burgers. ⊖—

## STARTERS

- MUSHROOM FLAT BREAD** 19  
grilled naan, truffle mushroom pâté, Asiago and mixed mushrooms
- MEZZE** 18  
tzatziki, romesco, roasted beet hummus, grilled naan, za'atar
- SALMON TARTARE** 21  
crispy capers, lime-dill Fresno reduction, shallot, sourdough crisps
- CRISPY CALAMARI** 18  
chili lime vinaigrette, mixed greens
- PROSCIUTTO FLAT BREAD** 19  
grilled naan, pesto, Asiago, arugula, shaved parmesan
- JOSPER CHICKEN WINGS** 15  
soy honey butter glaze, crispy shallots



## SOUPS

- FRENCH ONION SOUP** 15  
Gruyere, beef jus, herbs
- BORSCHT** 16  
a favorite in Eastern Europe, traditional beet soup with beef and crème fraîche
- SOUP OF THE DAY** MP

## SANDWICHES & BURGERS

served with a choice of fries or house salad

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| <b>CHICKEN KARAAGE</b> 19<br>Japanese fried chicken, smoked Gouda, red cabbage slaw, wasabi aioli, French baguette                                | <b>L'ADRESSE HAMBURGER</b> 20<br>Black Angus beef, lettuce, tomato, red onion, relish<br>add cheese / bacon 3 / 3 |
| <b>TRUFFLE BURGER</b> 35<br>ground sirloin with truffles inside and out, balsamic caramelized onions, Gruyere, shaved truffles, and truffle fries | <b>FISH SANDWICH</b> 23<br>black bun, beer battered branzino, pickled slaw, cucumber, arugula, sriracha aioli     |
| <b>LAMB KOFTA</b> 19<br>beet hummus, chopped salad, tzatziki, cilantro, crispy shallots on grilled naan   | <b>NOIR</b> 21<br>black bean burger, avocado, lettuce, tomatoes, cumin aioli, brioche bun                         |

ADD SEASONAL TRUFFLES FORAGER'S PRICE

## SALADS

add chicken / shrimp / yellowfin tuna 7 / 9 / 11

- ROASTED BEETS SALAD** 17  
quinoa, goat cheese croquettes, honey champagne vinaigrette
- CAESAR SALAD** 17  
baby romain, homemade Caesar dressing, herb croutons, shaved parmesan
- WILD ARUGULA CREVETTE** 23  
grilled shrimp, butternut squash, kale, lime vinaigrette, Pecorino
- BURRATA AND TOMATOES** 19  
Puglia's fresh burrata, heirloom tomatoes, basil pesto
- BISTRO CHOP CHOP SALAD** 17  
couscous, seasonal vegetables, red onions, almond, currants, fresh herbs, pomegranate
- STEAK SALAD** 27  
jospier grilled NY Strip, heirloom tomatoes, basil vinaigrette, blue cheese, frisée
- TUNA NICOISE** 25  
olives, fingerling potatoes, red onion, cherry tomatoes, green beans, radish, quail egg, poppy seed dressing

## SEA

- PAN SEARED BRANZINO** 27  
mixed vegetables, white wine butter sauce, fresh herbs
- SALMON OVER RICE** 29  
basmati, asparagus, citrus paprika whipped cream
- SEARED SEA SCALLOPS** 35  
truffle cauliflower purée, hazelnut brown butter, vincotto
- MOULES FRITES** 25  
mussels steamed in white wine, lobster bisque, herbs

## LAND

- GRILLED LAMB CHOPS** 33  
jospier grilled lamb chops, Fontina and truffle creamy polenta, shaved summer truffles
- CAULIFLOWER STEAK** 25  
butternut squash, crispy capers, cauliflower potato leek purée, parmesan, piquillo pepper
- STEAK FRITES** 35  
jospier grilled NY strip (10 oz), truffle fries, Beurre Maître D'
- ROASTED CHICKEN** 27  
roasted garlic mashed potatoes, red pepper flakes, broccolini, au jus

## PASTA

- PELMENI** 23  
veal dumplings served with salsa and crème fraîche
- RISOTTO DE LÉGUMES** 25  
mixed spring vegetables, parmesan
- GNOCCHI BASIL PESTO** 23  
brussels sprouts, pesto, pistachios, olive oil
- COLD NOODLES WITH SHRIMP** 21  
sautéed shrimp, cucumber, grilled corn, cilantro, crispy shallots, serrano and avocado cream
- PASTA NOIR** 31  
tonnarelli, shrimp, squid, octopus in a red chili lobster sauce

## SIDES

- TRUFFLE POLENTA** 10  
creamy polenta, summer truffles, Fontina
- CRISPY BABY POTATOES** 9  
shishito peppers, goat cheese butter, lemon
- TRUFFLE FRIES** 9  
parmesan, chives, truffle salt
- GRILLED VEGGIES** 8  
skillet roasted seasonal vegetables, honey sriracha sauce
- BRUSSELS SPROUTS** 10  
Chinese sausage, sesame, basil pesto, chili lime vinaigrette
- MASHED POTATOES** 8  
with roasted garlic

## COCKTAILS

- ROSSINI 16  
APRICOT MIMOSA 15  
MIMOSA 14  
RASPBERRY MIMOSA 15

## ICED COFFEE

- RASPBERRY COFFEE 10  
COLD BREW 6  
ICED LATTE 5/7  
THAI COFFEE 8  
coconut, condensed milk

## BLACK COFFEE

- POUR OVER 7  
FOREST BERRY  
COLOMBIA 12  
with strawberry and raspberry  
to highlight the natural beauty  
of Colombia  
ESPRESSO 4/5  
AMERICANO 4/5



## COFFEE & MILK

- CAPPUCCINO 6/8  
FLAT WHITE 7  
LATTE 6/8

## SWEET COFFEE

- RAF COFFEE 9  
Moscow's bestseller — coffee with  
the taste and texture of melted  
ice cream  
LATTE HALVA 9  
another Moscow favorite with  
a homemade sauce of halva  
and sesame

## MINERAL WATER & SODA

- FILETTE sparkling or still 9  
COCA-COLA/  
COCA-COLA LIGHT 5

- GINGER ALE 5  
LORINA FRENCH BERRY  
LEMONADE 9  
APPLE LEMONADE 8

## SPARKLING WINES

- PROSECCO  
VALDOBBIADENE  
GIALL'ORO 15  
Ruggeri / Italy, Veneto  
ROSÉ 187ml 16  
Zonin / Italy, Veneto

## WINE BY THE GLASS

- White  
SAUVIGNON BLANC  
LA PETITE PERRIERE 2016 13  
La Perriere / France, Sancerre  
PINOT GRIGIO  
COLLI ORIENTALI 2016 14  
Terlato / Italy, Friuli  
RIESLING WEGELER 2016 16  
Ries Feinherb VdP Gutswein /  
Germany, Rheingau  
CHARDONNAY 2016 15  
Michael David, Lodi /  
United States, California

- Rosé  
"M" DE MINUTY 2016 16  
Chateau Minuty / France, Provence

- Red  
GRENACHE,  
SYRAH COTES DU RHONE  
ST. ESPRIT 2016 15  
Delas Freres / France, Rhone

- BROLO DI CAMPOFIORIN  
2014 13  
Masi / Italy, Veneto  
MALBEC 2016 14  
Achaval Ferrer / Argentina, Mendoza

- PINOT NOIR 2015 14  
J Vineyards & Winery /  
United States, California

- CABERNET SAUVIGNON  
2015 16  
Rodney Strong / United States,  
California, Sonoma County

## FRESHLY MADE JUICES

- ORANGE, GRAPEFRUIT  
or APPLE 8

## BOTTLED BEER

- United States  
ALLAGASH BLACK  
STOUT 9  
FLOWER POWER IPA 9  
DOC'S DRAFT ORIGINAL  
HARD APPLE CIDER 9

- Belgium  
LA TRAPPE TRAPPIST 9  
TRIPLE KARMELIET 9

- Germany  
WEIHENSTEPHANER  
ORIGINAL 9

- France  
METEOR PILSNER 11

## ICED TEA

- PLAIN ICED TEA 5  
PARIS ICED TEA 5  
RASPBERRY &  
LEMONGRASS 9  
JASMINE & MANGO 9

## TEAS WITHOUT TEA

- SEA BUCKTHORN 16  
passion fruit, sea buckthorn  
berries, Asian spices  
JASMINE & MANGO 14  
delicate calming blend  
with fresh mango  
GINGER 14  
warming tea with ginger  
and honey

- MINT TEA 8  
CHAMOMILE 8

## SELECTED TEAS

- EARL GREY 8  
DRAGON'S WELL 8  
DARJEELING 8  
JASMINE Birds' Tongues 8



## MATCHA

- MATCHA THAI 8  
MATCHA &  
ALMOND LATTE 8