

Lunch

SMALL

SOUP OF THE DAY <i>seasonal inspired, ask your server</i>	\$12	CHICKEN WINGS <i>Gochujang sunomono “salad”</i>	\$18
MEDITERRANEAN HUMMUS <i>feta, sumac, cold press, olive oil, grilled naan</i>	\$12	TRUFFLE FRIES <i>Grana Padano, truffe aioli</i>	\$12
BRUSSEL SPROUTS <i>lardon, jalapeño lime crema, Pecorino Romano.</i>	\$18	GRILLED BROCCOLINI <i>red pepper & tomato romesco, Pecorino Romano</i>	\$14
HAND CUT FRIES <i>maldon salt</i>	\$8	CHARRED SHISHITO <i>lime zest, smoked maldon salt</i>	\$12

SALADS

TUNA POKE <i>charred pineapple, edamame, black rice</i>	\$26	STARBELLY GREENS <i>Tuscan greens, pickled fennel, walnuts, citrus vinaigrette</i> <i>add pulled roasted chicken \$7 sautéed garlic prawns \$7</i>	\$16
GREEN GODDESS SALMON POWER BOWL <i>quinoa, roasted seasonal vegetables, arugula, feta</i>	\$26	KALE CAESAR SALAD <i>pulled roasted chicken, focaccia croutons, Parmigiana</i>	\$22
BEET PRAWN SALAD <i>butter poached prawns, arugula, citrus vinaigrette, goat cheese</i>	\$24		

MAINS

TAGLIATELLE <i>pomodoro sauce, Parmigiana, fresh basil</i> <i>add pulled roasted chicken \$7 sautéed garlic prawns \$7</i>	\$23	MUSSELS & FRIES <i>Tuscan tomato broth, charred scallion aioli</i>	\$26
---	-------------	--	-------------

— SERVED WITH YOUR CHOICE OF —
Hand cut fries, yam fries, greens
Add \$3 | truffe fries | Caesar salad | soup

1/4 ROAST ALBERTA CHICKEN <i>12HR brine, soy lacquer</i>	\$31	STEAK SANDWICH <i>‘AAA’ 6oz. flat iron, foccia, fried onion, horseradish aioli</i>	\$27
CHICKEN SANDWICH <i>charred scallion aioli, shredded lettuce, tomato</i> <i>grilled chicken crispy Nashville hot</i> <i>add bacon \$4 white cheddar \$2</i>	\$22	STARBELLY BURGER <i>brisket and sirloin, bacon, aged white cheddar,</i> <i>secret sauce, lettuce, fried onion, tomato</i>	\$24