

# LUNCH AT NUTWOOD

## STARTERS, SALADS, AND SUCH

RICOTTA TOAST..... 9	SHAVED BRUSSEL	RICE BOWL..... 11
Born And Bread Sourdough/ Homemade Ricotta/ Local Honey/ Maldon Sea Salt/ Brown Butter/ Sage	SPROUTS SALAD..... 13	Hoisin Sauce/ Scallions/ Pickled Fresno Chiles/ Pickled Red Onions/ Garlic Chips/ Cilantro (Pick Your Protein)
GREEN EGGS AND HAM. . 14	Farro/ Pickled Raisins/ Goat Cheese/ Candied Nuts/ Mustard Vinaigrette	LETTUCE WRAPS..... 11
Pesto Filling/ Housemade Pastrami/ Mixed Greens	KALE CAESAR SALAD. . . 14	Napa Cabbage/ Gochujang/ Scallions/ Pickled Fresno Chiles/ Lime/ Sesame Seeds/ Garlic Chips/ Pickled Red Onions (Pick Your Protein)
KUMATO TOMATO WHIPPED BURRATA SALAD..... 13	Housemade Ceasar Dressing/ Anchovy Bread Crumbs/ Fresh Parmesan	TROFFIE PASTA..... 16
Marinatated Heirloom Tomatoes/ Whipped Burrata/ Arugula/ Balsamic Vinaigrette	PICKLED BEET SALAD. . . 13	San Marzano Tomato Sauce/ Fresh Parmesan/ Chili Flakes (Pick Your Protein)
	Beet Carpaccio/ Navel Orange/ Mixed Greens/ Greek Yogurt/ Harissa Spices	

## ADD ON PROTEINS

Chicken +7/ Pork Belly +7/ Steak +10/ Local Fish +11/ Mushrooms +6

## HANDHELDS

FRIED CHICKEN SANDWICH..... 16	
Brioche Bun/ Hot Honey Sauce/ Mixed Greens/ Cornichon/Aioli	
PASTRAMI MELT..... 17	
Housemade Pastrami/ Mornay Sauce/ Sourdough/ Secret Sauce/ Mixed Greens	
PRESSED PORTOBELLO PANINI..... 17	
Roasted Portobello Mushrooms/ Sourdough/ Brie/ Homemade Quince Jam	
NUTWOOD BURGER..... 18	
8 oz Brisket Blend Patty/ Pimento Cheese/ Bacon/ Aioli/ Mixed Greens	
OPEN FACED STEAK SANDWICH..... 20	
Skirt Steak/ Sourdough/ Pickled Red Onions/ Arugula/ Lemon Vinaigrette/ Aioli	

Warning: Consumption of undercooked meat, poultry, eggs, or seafood may increase the risk of food-borne illnesses.  
Alert your server if you have special dietary requirements.

# WINE BY THE GLASS

## SPARKLING

PROSECCO . . . . . 12  
Parolvini, Italy

CAVA BRUT . . . . . 14/48  
Los Monteros, Spain

CAVA BRUT ROSE . . . . . 14/48  
Los Monteros, Spain

## WHITE & ROSE

Pinot Grigio . . . . . 14/48  
Terre Di Rai, Veneto, Italy

Falanghina . . . . . 14/48  
Urciolo, Forino, Italy

Rose . . . . . 14/48  
Castoro Cellars, Paso Robles, California

Moscato . . . . . 15/54  
Ca'Montebello, Lombardia, Italy

Sauvignon Blanc . . . . . 15/54  
Stingray Bay, Marlborough, New Zealand

Chardonnay . . . . . 16/60  
Rued, Russian River Valley, California

## RED

Super Tuscan . . . . . 14/48  
Origo, Italy

Red Blend . . . . . 14/48  
Lolita, Portugal

Pinot Noir . . . . . 15/54  
Barra, Mendocino, California

Montepulciano . . . . . 15/54  
Impero Collection, Abruzzo, Italy

Malbec . . . . . 16/60  
Ricardo Santos, Mendoza, Argentina

Cabernet Sauvignon . . . . . 16/60  
Don Genaro Reserva, Mendoza, Argentina

# BEER

Krombacher . . . . . 7  
German Pilsner

Grove Roots . . . . . 7  
India Pale Ale

Grove Roots . . . . . 6  
Strawberry Gose

Weihenstephaner . . . . . 8  
Hefe Weissbier

Grove Roots . . . . . 8  
Breakfast Coffee Stout

Ayinger . . . . . 10  
Dunkel

St. Bernardus ABT 12 . . . . . 14  
Belgian Quadrupel

Duchesse De Bourgogne . . . . . 15  
Flemish Red Ale

Delirium Tremens . . . . . 16  
Belgian Strong Blonde

Chimay Premiere . . . . . 16  
Trappist Dubbel

# DESSERTS

Seasonal Sorbet . . . . . 5  
Homemade Fresh Fruit Sorbet

Affogato . . . . . 8  
Housemade Sweet Cream Gelato/ Caramel Sauce/  
Espresso Shot

Chocolate Pot De Creme . . . . . 10  
Cocoa Crunch/ Toasted Meringue

Bread Pudding . . . . . 10  
Berry Compote/ Homemade Vanilla Bean Ice  
Cream/ Caramel Drizzle