

# caprice, lunch menu

**SOUP DU JOUR** 8

**FRENCH ONION SOUP** 10

**WILD AHI TARTARE (Fiji)**, Avocado, Wasabi Tobiko 16 / 30

**WILD CRAB CAKES (Maryland)**, Arugula Salad, Rémoulade 14 / (entrée portion) 24

**LENTIL DU PUY**, Chèvre, Tomato-Basil Salsa 12

**ARTICHOKE CROSTINI**, Burrata, Currant-Pine Nut Relish 13

**PROSCIUTTO CROSTINI**, Burrata, Green Peas, Asian Pear, Parmigiano 14

**TOMATO TARTE TATIN**, Puff Pastry, Tomato Confit, Chèvre, Olives, Pesto 13

**BABY SQUID & Lemon Butter** [Served Over Polenta +5] 12

**BUTTER LETTUCE**, Herbs, Pine Nuts, Vinaigrette [Warm Chèvre +2; Bacon +2] 9

**QUINOA SALAD**, Arugula, Cucumber, Tomato, Olives, Feta 13

**ANGEL HAIR SALAD**, Julienned Vegetables, Peanuts, Spicy Soy and Coriander Vinaigrette 12

**SHELL PASTA SALAD**, Grilled Chicken, Artichokes, Egg, Avocado, Sliced Almonds, Creamy Vinaigrette 14

**HEIRLOOM TOMATO**, Burrata Mozzarella, Olives, Pesto 12 / + Prosciutto 15

**ROASTED BEET**, Humboldt Fog Chèvre, Avocado, Pistachio 13 / + Trout or Chicken 18

**CLASSIC GREEK SALAD** 12 / + Chicken 18 / + Salmon 22

**ROQUEFORT SALAD**, Endive, Pear, Beets, Walnuts 12 / + Chicken 18

**CHINOISE SALAD**, Vegetable Julienne, Eggplant, Peanuts, Soy Vinaigrette / +Tofu or Chicken 18 / Salmon 22

**COBB SALAD**, With Chicken 20 / Salmon 25

**BURRATA SANDWICH**, Tomato, Zucchini, Almonds, Olives, Pesto 16 / + Chicken or Prosciutto 19

**GRILLED BRIE AND PORTOBELLO SANDWICH**, Sun-dried Tomatoes, Garlic 15 / + Chicken 18

**CHICKEN 'FAJITA' SANDWICH**, Grilled Onion & Poblano, Avocado, Aioli Verde 17

**GRILLED SALMON SANDWICH**, Arugula, Chèvre-Caperberry Olivade 19

**WILD BLUE CRAB BURGER (Maryland)**, Avocado, Piquillo-Espelette Aioli 19

**WAGYU BURGER**, Comté Cheese, Butter Lettuce, Teriyaki Onions 17

*Served with a side salad or fries / avocado +2 / bacon +1*

**QUICHE FLORENTINE**, Arugula Salad 14

**PIZZA AL PESTO**, Tomato, Zucchini, Artichoke, Olives 16 / + Chicken or Prosciutto 18

**MEATBALL PIZZA**, Wagyu Meatballs, Marinara, Mozzarella, Olives, Chives 16

**POBLANO RELLENO**, Roasted Corn, Black Beans, Wild Rice, Salsa Roja [spicy] 18

**ORGANIC QUINOA**, Vegetables, Almonds, Feta, Olives, Sweet Pepper Coulis [Chicken +4; Salmon +10] 18

**BUTTERNUT SQUASH RISOTTO**, Roquefort, Brussels Sprouts, Spiced Pecans, Sage 22

**EGGPLANT LASAGNA**, Fresh Cheese, Marinara, Basil 18

**ANGEL HAIR**, Sun-Dried Tomatoes, Basil, Baby Squid, Olives, Feta, Almonds [substitute Shrimp +4] 18

**SPICY ANGEL HAIR**, Lime Chicken, Vegetable Julienne, Peanuts, Jalapeno-Cilantro Jus 18

**RIBBON PASTA AL PESTO**, Grilled Salmon, Asparagus, Mushrooms, Parmigiano 19

**RIBBON PASTA & MEATBALLS**, Wagyu Meatballs, Roasted Tomato Marinara, Burrata Mozzarella 19

**RAINBOW TROUT** 19

**LOCH DUART SALMON FILET** 25

**ORGANIC FREE RANGE CHICKEN BREAST** 19

**SAUTÉED SHRIMP**, spicy garlic butter 19

**PRIME BRANDT BEEF FLATIRON STEAK** 27

*Grilled & finished with olive oil & herbs / Choice of: arugula salad, fries, or string beans & corn*

*We cook with only fresh organic meats; no hormones, antibiotics, or freezing. We source fresh wild fish seasonally.*

*18% Gratuity will be added to parties of 6 or more.*