

caprice, lunch menu

SOUP DU JOUR 10

WILD AHI TARTARE (Fiji), Avocado, Wasabi Tobiko 18 / 34

WILD CRAB CAKES (Maryland), MicroGreens, Rémoulade 16 / (entrée portion) 29

LENTILS DU PUY, Chèvre, Tomato-Basil Salsa 13

ARTICHOKE CROSTINI, Burrata, Currant-Pine Nut Relish 15

PROSCIUTTO CROSTINI, Burrata, Green Peas, Asian Pear, Parmigiano 16

TOMATO TARTE TATIN, Puff Pastry, Tomato Confit, Chèvre, Olives, Pesto 14

GIANT WILD SHRIMP COCKTAIL, House-Made Cocktail Sauce, Lemon Zest 18

BABY SQUID & Lemon Butter [Served Over Polenta +5] 13

BUTTER LETTUCE, Herbs, Pine Nuts, Vinaigrette [Warm Chèvre +2; Bacon +2] 10

QUINOA SALAD, Arugula, Cucumber, Tomato, Olives, Feta 15

ANGEL HAIR SALAD, Julienned Vegetables, Peanuts, Soy and Coriander Vinaigrette 15

SHELL PASTA SALAD, Grilled Chicken, Artichokes, Egg, Avocado, Sliced Almonds, Creamy Vinaigrette 16

HEIRLOOM TOMATO, Burrata Mozzarella, Olives, Pesto 15 / + Prosciutto 18

ROASTED BEET, Humboldt Fog Chèvre, Avocado, Pistachio 14 / + Trout or Chicken 19

CLASSIC GREEK SALAD 13 / Large With Chicken 20 / Large With Salmon 25

ROQUEFORT SALAD, Arugula, Asian Pear, Beets, Endive, Walnuts 13 / Large With Chicken 20

CHINOISE SALAD, Vegetable Julienne, Eggplant, Peanuts, Soy Vinaigrette / +Tofu or Chicken 19 / Salmon 25

COBB SALAD, With Chicken 20 / Salmon 27

BURRATA SANDWICH, Tomato, Zucchini, Almonds, Olives, Pesto 17 / + Chicken or Prosciutto 20

GRILLED BRIE AND PORTOBELLO SANDWICH, Sun-dried Tomatoes, Garlic 16 / + Chicken 20

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

GRILLED SALMON SANDWICH, Arugula, Chèvre-Caperberry Olivade 22

WILD BLUE CRAB BURGER (Maryland), Avocado, Piquillo-Espelette Aioli 22

WAGYU BURGER, Comté Cheese, Butter Lettuce, Teriyaki Onions 19

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

QUICHE FLORENTINE, Arugula Salad 16

PIZZA AL PESTO, Tomato, Zucchini, Artichoke, Olives 17 / + Chicken or Prosciutto 20

MEATBALL PIZZA, Wagyu Meatballs, Marinara, Mozzarella, Olives, Chives 17

POBLANO RELLENO, Roasted Corn, Black Beans, Gruyere, Wild Rice, Salsa Roja [spicy] 20

ORGANIC QUINOA, Vegetables, Almonds, Feta, Olives, Sweet Pepper Coulis [Chicken +4; Salmon +10] 20

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

EGGPLANT LASAGNA, Mozzarella, Ricotta, Marinara, Basil 19

ANGEL HAIR, Sun-Dried Tomatoes, Basil, Baby Squid, Olives, Feta, Almonds [substitute Shrimp +4] 20

SPICY ANGEL HAIR, Grilled Lime Chicken, Vegetable Julienne, Peanuts, Soy-Sesame-Ginger 20

RIBBON PASTA AL PESTO, Grilled Salmon, Asparagus, Mushrooms, Parmigiano 24

RIBBON PASTA & MEATBALLS, Wagyu Meatballs, Roasted Tomato Marinara, Burrata Mozzarella 24

RAINBOW TROUT 20

LOCH DUART SALMON FILET 30

ORGANIC FREE RANGE CHICKEN BREAST 20

SAUTÉED SHRIMP, spicy garlic butter 22

PRIME BRANDT BEEF FLATIRON STEAK 30

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 daily.

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