

WOOD FIRE GRILLED PIZZA

MARGHERITA	24.00
the classic: tomato, mozzarella & basil. great for kids	
TRUFATA	28.00
Stracciatella, mushrooms, arugula, pickled onions, truffle	
*KHACHAPURRI	28.00
egg, raclette cheese, yogurt, side of pickles	

THE FARM STAND

<i>lulu</i> GRILLED CAULIFLOWER	38.00
SEASONAL CRUDITÉS PLATTER	36.00
CHEF'S GARDEN SALAD	22.00/38.00
BIBB LETTUCE SALAD	22.00
add grilled shrimp (\$14), add grilled chicken (\$12)	
<i>Durys's</i> LOBSTER COBB SALAD	88.00
serves 3ppl	

LUNCH SPECIALTIES

Weekdays and Saturday 12pm-3:30pm

HOUSE FALAFEL	29.00
JAMBON BEURRE	25.00
SMOKED SALMON & AVOCADO	28.00
served as a tartine. sunny side egg, pickled onion	
GRILLED CHICKEN SALAD	38.00
"Cook's Venture Pasture" chicken over gem lettuce cobb salad	

*RAW BAR

PRINCE CASPIAN	1/2 DOZEN/24.00
SAQUISH	1/2 DOZEN/24.00
TOP NECK CLAMS	1/2 DOZEN/16.00
JUMBO SHRIMP	3 PIECE/19.00
CHILLED 1LB LOBSTER	46.00
<u>SEAFOOD TOWERS</u>	

HARBOR (2PPL)	95.00
oysters (8), topneck clams (6), shrimp (4), tuna tartare	
MAIN (3PPL)	195.00
king crab, oysters (16), topneck clams (8), shrimp (6), tuna tartare	

lulu **FRESH BAGUETTE** 6.00
made in house, daily

STARTERS

SOUP DU JOUR	15.00
FALL FENNEL SALAD	24.00
fried chicken liver, radish, blood orange, smoked toasted pistachios, whipped feta	
SQUASH CARPACCIO	28.00
pickled spaghetti squash, smoked pumpkin seeds, honey nut squash gel, sweet potato chips, olive crumble. Add Burrata \$7	
GRILLED SPANISH OCTOPUS	28.00
pee-wee potatoes, green tahini, piquillo aioli, feta cheese	
*STEAK TARTARE	29.00
bone marrow aioli & truffled herb salad	
MUSSELS A-LA-PLANCHA	24.00
sea salt, crushed pepper, lemon parsley butter	
*BIG-EYE TUNA TARTARE	29.00
ginger ponzu, avocado, cucumbers, harissa-tahini mayo, smoked paprika tuile	

ENTRÉES

MOULES MARINIÈRES	33.00
white wine, shallots, garlic, fresh herbs	
VEGETABLE POT AU FEU	39.00
roasted honeynut squash, shallot, maitake, purple sweet potato, lemon-saffron aioli, artichoke heart in mushroom consommé	
WHOLE GRILLED BRANZINO	51.00
smoked tomato provençal, lemon olive oil	
PAN-SEARED ORA KING SALMON	49.00
roasted butternut squash, green chickpeas, artichoke hearts, grilled Cippolini onions	
1.5LB GRILLED LOBSTER	71.00
melted butter	
GRILLED BUTTERMILK CHICKEN	43.00
celery root-apple-hazelnut purée, garlic winter greens, tarragon devil sauce	
SKIRT STEAK	52.00
house fries, chimichurri sauce	
RACK OF LAMB (serves 2ppl)	125.00
harissa yogurt sauce & Israeli salad	
DRY AGED DUCK (serves 2-3ppl)	135.00
grilled flatbread, Muhammara, garlic-yogurt sauce, green tahini	
LULU'S CHEESEBURGER & FRIES	28.00
8oz house mix, cheddar, heirloom tomato, gem lettuce, housemade rosemary brioche	
FOIE GRAS RAVIOLI	56.00
french onions, liquid Gruyère oxtail consommé reduction, shaved winter truffle	

SIDES 16.00

SPAGHETTI SQUASH PROVENÇALE
HAND CUT FRENCH FRIES
SKILLET MAC & CHEESE
SAUTÉED KALE & MUSHROOMS (ADD \$3)
GRILLED BROCCOLINI

ask about our daily specials!