

WOOD FIRE GRILLED PIZZA

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

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 add grilled shrimp (\$14), add grilled chicken (\$12)	22.00
<i>Durys's</i> LOBSTER COBB SALAD serves 3ppl	88.00

LUNCH SPECIALTIES

Weekdays and Saturday 12pm-3:30pm

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

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

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

STARTERS

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

ENTRÉES

MOULES MARINIÈRES white wine, shallots, garlic, fresh herbs	33.00
VEGETABLE POT AU FEU roasted honeynut squash, shallot, maitake, purple sweet potato, lemon-saffron aioli, artichoke heart in mushroom consommé	39.00
WHOLE GRILLED BRANZINO smoked tomato provençal, lemon olive oil	51.00
PAN-SEARED ORA KING SALMON roasted butternut squash, green chickpeas, artichoke hearts, grilled Cippolini onions	49.00
1.5LB GRILLED LOBSTER melted butter	71.00
GRILLED BUTTERMILK CHICKEN celery root-apple-hazelnut purée, garlic winter greens, tarragon devil sauce	43.00
SKIRT STEAK house fries, chimichurri sauce	52.00
RACK OF LAMB (serves 2ppl) harissa yogurt sauce & Israeli salad	125.00
DRY AGED DUCK (serves 2-3ppl) grilled flatbread, Muhammara, garlic-yogurt sauce, green tahini	135.00
LULU'S CHEESEBURGER & FRIES 8oz house mix, cheddar, heirloom tomato, gem lettuce, housemade rosemary brioche	28.00
VEAL OSSO BUCO RAGOUT housemade pappardelle, exotic mushrooms & mascarpone	48.00

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!