



SANTA MONICA

LUNCH • DECEMBER 2018

FOR THE TABLE

VEGETABLE CRUDITES 16
tiny lettuce and market vegetables, beans, peppers, thai basil green olive dip

AVOCADO TOAST 19
grilled sourdough bread, pickled soft boiled egg, arugula

SIMPLE GREENS 12
Coleman's baby greens, cherry tomatoes, house lemon-balsamic dressing

LUNCH BOX SALAD

PURPLE & BLUE SALAD 19
roasted beets, blueberries, grapes, red cabbage, pickled cucumber, buffalo milk blue cheese, pistachio, balsamic and olive oil

ENDIVE & CITRON 14
kabocha squash, sunflower seeds, roquefort cheese, candied walnut

LOBSTER SALAD 27
poached Maine lobster, butter lettuce, avocado, quinoa, tomato vinaigrette

GRILLED CHICKEN SALAD DE LA MANCHA 23
escarole, chorizo, raisins, piquillo, almonds, olives, shaved manchego, quince, toasted garlic dressing

STEAK SALAD 28
marinated Wagyu flat iron, truffle caesar, baby romaine, crispy shallot and garlic, potato crouton

SANDWICHES

GRILLED CHEESE - brioche 10
aged gruyère, emmental

GRILLED TRUFFLE CHEESE - brioche 12
italian truffle cheese

GRILLED HAM & CHEESE - brioche 11
jambon de Paris, aged gruyère, emmental, dijon

GRILLED TUNA MELT - brioche 12
albacore tuna salad, aged gruyère

TUNA SALAD - ciabatta roll 11
albacore tuna salad, greens, mayo

THE KING - ciabatta roll 15
manuka smoked king salmon, yuzu mayo, cucumber, green onion

CAPRESE - ciabatta roll 12
mozzarella, roasted tomatoes, pesto, basil, oil, balsamic vinegar

WALLY'S HERO - ciabatta roll 13
genoa, capicola, mortadella, prosciutto, provolone, roasted tomatoes, greens, pepperoncini, mayo, mustard, oil, vinegar

TASTE OF PARMA - ciabatta roll 12
prosciutto di Parma, aged gruyère, European-style butter, greens

AMERICAN HERO - ciabatta roll 13
turkey breast, provolone, roasted tomatoes, greens, pepperoncini, mayo, mustard, oil, vinegar

BURRATA 19
imported buffalo milk burrata, pomegranate, persimmon, treviso, shaved pear, pomegranate molasses

WOOD OVEN BAKED BRIE 19
french baguette, fermier brie, truffle honey, shaved burgundy truffle

LUNCH BOX PROTEIN

HERITAGE CHICKEN 19
rotisserie, jus basquaise (1/2 bird)

STEAK SANDWICH 22
Wagyu eye round, caramelized chili onion, tomato, toasted sunflower seeds, parsley, avocado

OCEAN TROUT 24
pan-roasted ocean trout, olive oil, burnt lemon

WALLY'S BURGER 28
wagyu beef, old Amsterdam, heirloom tomato, caramelized onions, wally's sauce, organic greens housemade ketchup, pomme frites

GRASS FED RIB EYE 45
cipollini onion, bearnaise sauce, pommes frites, wally's ketchup

PIZZA & PASTA

BUFALINA PIZZA 18
tomato sauce, buffalo mozzarella, sweet pickled chili, basil

TRUFFLE PIZZA 19
porcini truffle purée, buffalo mozzarella, arugula

CARBONARA PIZZA 18
jalapeño crema, mozzarella, cotto ham, mushrooms, scallion, poached egg

PROVENÇALE PIZZA 16
marciano estate olive tapenade, heirloom cherry tomato, chili flake, grana padano

HOUSE MADE SPAGHETTI 27
garlic cacio e pepe, green tomato jam, watercress

AGNOLOTTI 26
quattro formaggio, artichoke, lemon sauce

SIDE DISHES

Truffle Pommes Frites 22

Pommes Frites 9

Twice-Fried Smashed Fingerling Potatoes, truffle salt 14

Green Beans, parsley 12

Collard Greens, roasted garlic tomato 11

Wine Director: Matthew Turner
General Manager: Rod York Bonios