

# SECOND

BAR + KITCHEN

## LUNCH

11 am - 4 pm

### SNACKS + SHAREABLES

- CRISPY BRUSSELS SPROUTS (GF) smoked bacon | mint | feta | golden raisin 11
- BLACK TRUFFLE POMME FRITES (VG) grana padano | white truffle aioli 12
- BAKED BRIE (VG) melted brie | apricot mostarda | grilled bread 16
- CHICKPEA FRITTERS (VG/GF) lime crema | red chili | Texas caviar 10
- HUMMUS + GARDEN VEGETABLES (VG) assorted crudité | sprouts | quinoa | grilled pita 14
- BLISTERED SHISHITO PEPPERS (VG/DF/GF) miso aioli 10
- CHIPS + GUACAMOLE (GF) guacamole | salsa verde | spiced pepitas | chipotle corn chips 16

### GREENS + BOWLS

*add grilled eggplant +5 | add seared salmon +10 | add chicken breast +9 | add avocado +3*

FARM TO MARKET SALAD (VG/GF)  
local lettuces | feta | corn | grilled zucchini | creamy basil dressing 16

CRISPY CAESAR SALAD  
grilled green beans | toasted lemon crumb | cured egg | anchovy dressing 15

BURRATA CAPRESE (VG)  
preserved tomatoes | marinated olives | crumbled pistachio 15

COCONUT FRIED RICE BOWL (VG)  
coconut rice | zucchini | pickled fresno chili | coconut tempura 14

GRILLED SWEET POTATO BOWL (VG/GF)  
herbed quinoa | kale | zucchini | cotija | corn | toasted sesame 14

### SANDWICHES + FEATURES

*sandwiches served with salt + vinegar chips (sub fries +2 | truffle pomme frites +4 | sub fruit cup +3 | sub side salad +3)*

ROASTED TURKEY MELT  
toasted ciabatta | cheddar | honey mustard | apricot mostarda | apple + kale slaw 18

CRAB BUCATINI  
thick spaghetti | brown butter crab | preserved tomato | gremolata | pistachio 23

EAST SIDE PANINI  
ciabatta | cured meats | roasted peppers | burrata | arugula | red wine vinaigrette 18

CONGRESS BURGER  
brisket-chuck blend | onion confit | swiss | comeback sauce 20  
*add egg +3 | add bacon +4 | add avocado +3 | add second patty +12*  
*sub House-made smoked veggie patty*

BURGER OF THE MONTH  
locally inspired | seasonally driven | rotated monthly 20

EGGPLANT B.E.L.T.  
toasted sourdough | bacon | smoked eggplant | farm lettuce | tomato | sherry vinaigrette | goat cheese 16

### PIZZAS

POMODORO (VG) pomodoro sauce | fresh mozzarella | basil | e.v.o.o. 16  
*add pepperoni or house italian sausage +5*

PIZZA BIANCO (VG) ricotta | goat cheese | arugula | grana padano 16  
*add pepperoni or house italian sausage +5*

SAUSAGE + PEPPERS house italian sausage | roasted peppers + onions | calabrese gremolata | pecorino romano 22

BLACK + BLEU black truffle | bleu cheese | mozzarella | pork belly | dates | red onion 24  
*\*make it veggie- sub HIFI oyster mushrooms*

### SWEETS

#### CRÈME BRULÉE 10

vanilla custard | blueberry lavender granola  
toasted coconut

#### MANGO SORBET 4

chili lime syrup | coconut crunch

#### ASSORTED BITES 10

rotating selection | seasonal accompaniments

V · VEGAN | VG · VEGETARIAN | DF · DAIRY FREE | GF · GLUTEN FREE

° consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

Executive Chef: Gerard Kenny  
Senior Sous Chef: Jack Glenn