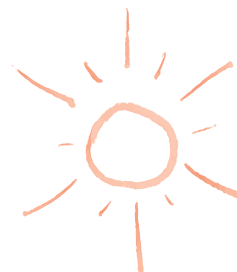


LUNCH



Ms. Piper's philosophy for lunch hours is to provide her guests with a menu that compliments the life outdoors. She carefully crafts an ever changing menu that consists of a selection of salads inspired by seasonality, which can be mixed and served with a main, or whatever tickles your fancy.

MAINS

with a selection of
one salad \$22
two salads \$24
three salads \$26

ZA'ATAR CHICKEN | Yogurt Sauce

ROASTED PORK CHOP | White Bean & Garlic Puree

PAN SEARED SNAPPER | Veracruzana Sauce

GRILLED HANGER STEAK | Charred Onion Puree

CRISPY EGGPLANT | Spiced Red Vinegar Glaze

SALADS

selection of
one salad \$16
two salads \$17
three salads \$18

RED RADISH SALAD | Edamame + Fresh Red Radish + Scallion + Red Onion + Cilantro + Green Tahini Dressing

BROWN RICE SALAD | Bell Pepper + Black Currants + Scallion + Parsley + Capers + Pumpkin Seeds + Mustard & Curry Dressing

TOMATO SALAD | Spinach + Heirloom Tomato + Castelvetrano Olives + Walnuts + Miso & Mango Dressing

ROMAINE SALAD | Harissa + Charred Broccolini + Green Beans + Toasted Almonds + Labneh Dressing

ROASTED BEETS SALAD | Arugula + Feta cheese + Sunflower Seed + Fennel + Balsamic & Maple Dressing

Ms. PIPER'S

KITCHEN + GARDEN

LATE BREAKFAST

AT MS. PIPER'S

11 am - 3.30pm

BREAKFAST FAVORITES

TURKISH EGGS 15

Greek Yogurt & Feta Spread +
Poached Egg + Harissa + Dill +
Banana Peppers + Pan-Fried Bread

BACON & EGG TOAST 16

Glazed Pork Belly + Scrambled Egg
+ Chives

AVOCADO TOAST 15

Sourdough Bread + Pumpkin Hummus +
Avocado + Pickled Onion + Cilantro

MUSHROOM MUTABAK 15

Halloumi Cheese + Sofrito + Yogurt

BANANA CREPES 13

Nutella + Whipped Cream

STEAK & EGGS 26

6oz CAB Hanger Steak +
2 Fried Eggs + House Potatoes +
Pickles + Chimichurri Sauce

ADD ON

2 Eggs any Style +4
Smoked Salmon +6
Applewood Smoked Bacon +6
Hass Avocado +5



LUNCH FAVORITES

MAINS

A SELECTION OF

One Salad \$22
Two Salads \$24
Three Salads \$26

ZA'ATAR CHICKEN

Yogurt Sauce

ROASTED PORK CHOP

White Bean & Garlic Puree

PAN SEARED SNAPPER

Veracruzana Sauce

CRISPY EGGPLANT

Spiced Red Vinegar Glaze

SALADS

A SELECTION OF

one salad \$16
two salads \$17
three salads \$18

BROWN RICE SALAD

Bell Pepper + Black Currants + Scallion +
Parsley + Capers + Pumpkin Seeds +
Mustard & Curry Dressing

ROASTED BEETS SALAD

Arugula + Feta cheese + Sunflower Seed
+ Fennel + Balsamic & Maple Dressing

TOMATO SALAD

Spinach + Heirloom Tomato +
Castelvetro Olives + Walnuts +
Miso & Mango Dressing

ROMAINE SALAD

Harissa + Charred Broccolini +
Green Beans + Toasted Almonds +
Labneh Dressing