

BECAUSE WE COULD ALL USE A LITTLE GOOD LUCK

LES PLATS DU GARDE MANGER

MEAT \$ 12
CHEESE \$ 12

ROASTED CARROT SALAD

fennel, mizuna, ricotta salata,
olive-black chickpea crumble,
beet-citrus dressing 14.

ORGANIC GREENS SALAD

radish, carrot, snap peas,
croutons, cucumber,
red wine vinaigrette 9.

BIBB LETTUCE SALAD

chickpeas, ewe's blue,
pancetta, croutons,
pepperoncini vinaigrette 11.

CHARRED BROCCOLI SALAD

pickled carrots, crispy shallots,
peanut-hoisin dressing,
radish, shrimp furikake 14.

RED LENTILS

curried sweet potato, agave,
swiss chard, flat bread 12.

FRENCH FRIES

10.

SICILIAN PIZZA

braised beef, fingerling potato, pimento, shaved brussels,
chili vinaigrette, pecorino romano, red wine reduction 16.

MARGHERITA PIZZA

san marzano tomato, buffalo milk mozzarella, basil 13.

BUTTERNUT FUNDIDO * VEGAN *

charred brussels sprouts, fingerling-tofu chorizo hash,
pickled tomatillos, pepian crema, cilantro 19.

BRAISED OXTAIL

tripe, tomato sauce 14.

PUMPKIN GNOCCHI PARISIENNE

guanciale, mustard greens, delicata squash,
pepita gremolata, sage crème fraîche 21.

HOUSE MADE ORECCHIETTE

mushrooms, chestnuts, caramelized onions,
white truffle, goat cheese, fresh herbs 18.

SLOW ROASTED LAMB ON KIMMELWECK

with caramelized shallots, ricotta salata, horseradish aioli,
& organic greens side salad 15.

PAN-ROASTED MAGRET DUCK BREAST

caramelized endive, butternut squash, pecan, fig-red wine sauce 32.

PAN-SEARED SALMON

white bean ragù, basil pesto, fennel salad, toasted pine nuts 29.

GOOD LUCK BURGER

1 LB. house-ground, grass-fed local beef on brioche
with cuba cheddar, vegetable slaw & fries 28.

FRIED HALF CHICKEN

with pimento
beer cheese potatoes 28.

THE STEAK

with rosemary, sea salt, olive oil
& side of market vegetables MP.

FROM THE SMOKEHOUSE

pulled pork, pork belly & brätwurst, semolina
bread, house BBQ sauce, mustard & pickles 32.

WINES BY THE GLASS

SPARKLING

RAVENTOS CONCA D.R. ANOIA (Catalunya) 10.

CAVA'S HILL CAVA ROSÉ (Catalunya) 10.

LA SPINETTA MOSCATO (d'Asti) 10.

LE CULTURE PROSECCO (Valdobbiadene) 10.

WHITES + ROSÉ

PERRIN GRENACHE BLANC (Rhône) 10.

DOM. SORNIN CHARDONNAY (Beaujolais) 10.

CHASING VENUS SAUVIGNON BLANC (N.Z.) 10.

SUAVIA GARGANEGA (Veneto) 10.

PICO MACCARIO BARBERA ROSÉ (Piemonte) 10.

LIVING ROOTS DRY RIESLING (FLX) 12.

MADDALENA CHARDONNAY (Monterey, CA) 12.

WIMMER-CZERNY Roter V. (Austria) 15.

C.H. BERRES RIESLING (Mosel, Germany) 15.

REDS

SEGONZAC MERLOT-CABERNET (Bordeaux) 10.

CELLER DE CAPCANES GARNACHA (Montsant) 10.

H. DO ESPORÃO TRINCADEIRA (Alentejo) 10.

KOINÉ PRIMITIVO (Puglia) 10.

McPHERSON PINOT NOIR (Victoria, Australia) 12.

M. FRITZ CABERNET SAUV. (North Coast, CA) 12.

GUIDO PORRO NEBBIOLO (Langhe, Piemonte) 15.

M. ALTENBURGER Blaufränkisch (Austria) 15.

SEASON'S SANGRIA

1/2 LITER CARAFE - SERVES FOUR 19.

NEAT FREAK

A DRAM OF FEATURED RARE
WHISKEY FROM OUR RESERVES 16.

SARATOGA SPRINGS WATER STILL OR SPARKLING 4.

KELLY'S MARKET HOT APPLE CIDER 5.

JUST JUICE FOR LIFE GINGER TONIC 6.

KATBOOCHA KOMBUCHA DAILY FLAVOR 7.

LEMONADE 3, FRESH-SQ. **ORGANIC ICED TEA** 3.

FIZZ ROOT BEER 3. **MEXICAN COKE** 4.