

LUNCH

ENTREES & SANDWICHES

APPETIZERS



FOR THE TABLE

ARTISANAL CHEESES 29

3 artisanal creamery cheeses,
seasonal compote, roasted nuts, honeycomb,
crostini (dairy, gluten, nuts)

TRIO OF SPREADS 31

garlic yogurt, red pepper hummus,
eggplant caponata, watermelon radish,
cucumber, grilled naan (dairy, gluten)

FRENCH ONION SOUP 15

baguette croûton, thyme, gruyère
(dairy, gluten)

STEAMED MUSSELS 23

garlic, fennel, leek, crème fraîche,
saffron
(shellfish, dairy)

SIDES

CHARRED BROCCOLINI 13

duck fat béarnaise, duck crumb
(dairy)



HAND CUT POTATO WEDGES 10

herb butter, sea salt
(dairy)



RAT'S CHEESEBURGER 21

lettuce, tomato, onion, truffle aioli, brioche bun,
pickle spear, potato wedge (dairy, gluten)
add smoked bacon +2

TURKEY CROISSANT 19

smoked bacon, arugula, persian cucumber,
dill aioli, green salad (dairy, gluten)

FRENCH DIP 22

prime rib, swiss cheese, horseradish aioli,
french onion jus (dairy, gluten)

CHARRED BROCCOLI 24

puffed grains, pastrami spice, mint tahina,
shredded asparagus, fennel and celery
(sesame, garlic, nightshade)

SALADS

RAT'S ROTISSERIE CHICKEN 20

warm pulled rotisserie chicken, baby kale,
baby gem lettuce, roasted fingerling potatoes,
tomatoes, dried cranberries, maytag blue cheese,
pecans, roasted shallot dressing
(dairy, nuts)

GRILLED CAESAR 21

anchovy crumb, pecorino, black pepper,
yuzu caesar dressing
(dairy, gluten, fish)

ADD PROTEIN TO YOUR SALAD

grilled chicken +8 | tofu +8
shrimp +10 | steak +13

