

# The Pro LUNCH

**WEDNESDAY–FRIDAY**
**UNTIL 3PM**

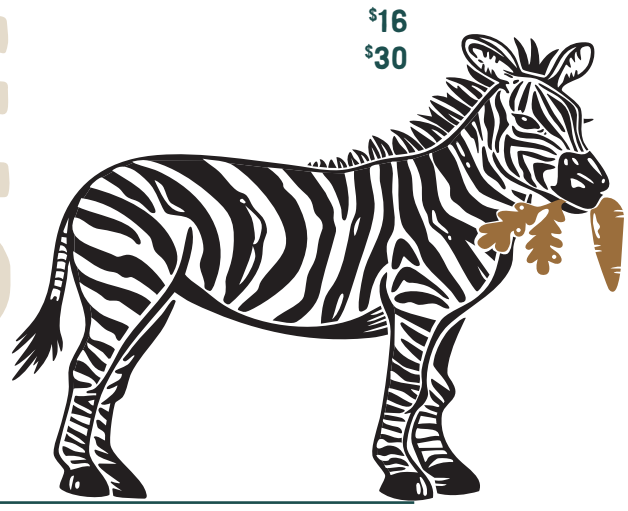
## SHAREABLES

### CHIPS & DIP — $15
yuca chips ~ sour cream & onion dip ~ pickled chilies

### LOCAL ROCKFISH CEVICHE — $16
roma tomato ~ serrano ~ lime ~ red onion ~ cilantro ~
avocado ~ corn tortilla chips

### FRIED BUFFALO WINGS
**STEP 1– CHOOSE YOUR QUANTITY**
1. (6) pieces — $16
2. (12) pieces — $30

**STEP 2– CHOOSE YOUR DIP**
1. blue cheese
2. buttermilk ranch
3. no dip



## SALADS

**ADD ONS OFF THE WOOD FIRE GRILL // CHICKEN BREAST: $8 //**
**HANGER STEAK: $14 // SHRIMP: $12 // ATLANTIC SALMON $12 //**

### CAESAR SALAD — $18
little gems ~ herb brioche croutons ~ parmesan ~
caesar dressing
**ADD // BOQUERONES: $5**

### COBB SALAD — $19
little gems ~ iceberg ~ marinated cherry tomatoes ~
candied hobbs bacon ~ hard boiled egg ~ avocado ~
gorgonzola ~ green onion ~ red wine vinaigrette

### CALI CRUNCH SALAD — $19
spring mix ~ napa cabbage ~ carrots ~ daikon ~ smashed
cucumber ~ fried wonton ~ soy cured egg ~
creamy sesame ginger dressing

### MEDITERRANEAN BOWL — $19
little gems ~ wild arugula ~ quinoa ~ puffed rice ~ cucumber ~
roasted tandoori cauliflower ~ pickled red onion ~
marinated roma tomatoes ~ castelvetrano olives ~
marinated greek feta ~ lemon-garlic vinaigrette

## SANDWICHES

**SANDWICHES COME WITH A SIDE OF POTATO CHIPS**

**SUBSTITUTE // BATTERED FRIES ADD $4 // SIDE SALAD ADD $5 //**
**CAESAR SALAD ADD $6 // COLE SLAW ADD $4**

### THE OG BURGER — $18
6 oz chuck patty ~ new school american cheese ~
shaved iceberg lettuce ~ vidalia onion ~ b & b pickles ~
pro sauce ~ house-made parker house bun

### TURKEY CLUB — $18
roasted turkey ~ smoked cheddar ~ hobbs bacon ~ tomato ~
shaved iceberg lettuce ~ herb aioli ~ sliced brioche

### GREEK WRAP — $18
roasted tandoori cauliflower ~ pickled red onion ~
marinated roma tomatoes ~ castelvetrano olives ~
marinated greek feta ~ little gems ~ wild arugula ~
roasted bell pepper aioli ~ raita ~ grilled flatbread wrap

### TRUFFLE GRILLED CHEESE & TOMATO SOUP — $19
truffle crema ~ 4 cheese blend ~ sliced brioche ~
cup of wood-fire roasted tomato soup

### CHICKEN TINGA TACOS [ 2 EACH ] — $16
salsa roja ~ pickled red onion & pepper slaw ~ cotija ~
cilantro crema ~ @toitilleria_el_nixtamal fresh corn tortillas

## ADD ONS

### CAVATELLI MAC & CHEESE — $15
cheddar & smoked gouda ~ herb bread crumbs ~ chives

### BATTERED FRIES — $12
crispy & thick cut ~ buttermilk ranch

### CUP OF TOMATO SOUP — $8
wood-fire roasted tomatoes ~ herb brioche croutons



## SOFT SERVE

### JUST A CUP — $8
vanilla ~ chocolate ~ swirl

### MAKE IT A SUNDAE — $12
**PICK UP TO 3 TOPPINGS:**
guittard chocolate sauce // chantilly // marshmallow //
rainbow sprinkles // chocolate crumble //
candied peanuts // candied bacon // cherries //

~gluten free ~vegetarian ~spice level

consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase risk of foodborne illness especially if you have certain medical conditions. please be advised that food prepared here may contain these ingredients: milk, eggs, wheat, soybean, peanuts, tree nuts, fish and shellfish.

guests must use their own discretion to make i nformed choices based on their individual dietary needs; however, please make us aware if you have any food allergies.

a 20% service charge will be added to all parties of 6 or more. the 5% livable wage fee will be added to all parties. a 20% service charge will be added to all tabs left open.