

THE
ALLIS

SMALL PLATES	ALMONDS AND OLIVES (PB)	7
	CRUDITE pepita dip (PB)	9
	CRAB TOAST fresno pepper, lemon aioli, trout roe	13
	LAMB MEATBALL harissa, herb salad	13
	AVOCADO soft egg, basil, lime, chili, multigrain (V)	14
	TUNA CRUDO avocado and salsa verde	16
	BURRATA broccolini, pine nut, calabrian chili	16

ALLIS BREAKFAST 17

two eggs any style, smoked salmon, roast tomato, avocado, toast

PIZZA	MARGHERITA San Marzano, mozzarella, basil (V)	10/15
	ARTICHOKE spinach, taggiasca olive, (pb)	10/15
	DELICATA winter green, hot honey, smoked mozzarella (V)	12/17
	MEATBALL crispy kale, broccolini, lemon	13/18

SOUP & SALAD	FRENCH ONION SOUP fontina, espelette, multigrain crouton (V)	8
	LEAFY GREEN candied walnuts, poppyseed vinaigrette (PB)	12
	KALE CAESAR parmesan, sourdough crouton, radish	12

SANDWICHES	GRILLED CHEESE smoked mozzarella, fior di latte (V)	16
	HALLOUMI & CHARRED CAULIFLOWER pita, arugula, chili aioli (V)	16
	TURKEY CLUB spicy bacon, pickled apple, cider aioli, caramel pecan	16

LUNCH COMBO 18

choose any two options

MAINS	ALLIS CHOPPED bell pepper, feta, beet, egg, bacon, smoked chicken	17
	ALLIS CHEESEBURGER grass-fed beef, bacon, cheddar, fries	18
	BRICK CHICKEN pea, radish, mint (GF)	19
	ATLANTIC SALMON spinach, chickpea, and wax bean salad (GF)	25
	STEAK FRITES walnut salsa verde (GF)	27

*(PB) Plant Based, (GF) Gluten-Free, (V) Vegetarian. Taxes and discretionary service are not included.
Please inform your server of any allergies or dietary practices. Our dishes are made in-house and may contain trace ingredients.
Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.*