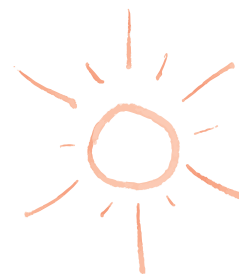


LUNCH



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 \$18
two salads \$20
three salads \$22

WILD STRIPED BASS | miso beurre blanc + charred lemon

KOREAN PORK TENDERLOIN | gochujang mayo + pickled onion

PANCA CHICKEN THIGH | spicy cilantro sauce

KOFTE MAZDOON | yogurt & chickpeas sauce

SPINACH CHEESE PIE | puff pastry + feta cheese + leeks + dill + mint

SALADS

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

CYPRIOT GRAIN SALAD | bulghur + lentils + cilantro + red onion + capers + currant + walnuts + honey yogurt dressing

SMOKED BEETS SALAD | fennel + napa cabbage + cilantro + yuzu kosho dressing

ARUGULA SALAD | parmesan cheese + almonds + garlic oil

ROMANIAN POTATO SALAD | red onion + black olives + hardboiled egg + mustard vinaigrette

CHICKPEA & CUCUMBER SALAD | feta cheese + basil + scallion + tomatoes + mint + lemon dressing

Ms. PIPER'S
KITCHEN + GARDEN