

WINTER LUNCH MENU

APPETIZERS

ELIZABETH'S SEASONAL SOUP
created with the freshest ingredients
P/A

CRISPY 412 TUNA ROLL*
shiitake, sesame spinach, pickled ginger, wasabi & sweet-hot sauce
16.

ARANCINI
three cheese, tomato sauce, arugula & pecorino
11.

THAI CALAMARI
Asian slaw, creamy gochujang & sweet hot sauces
14.

SALADS

CAESAR

romaine, Elizabeth's classic egg-free Caesar dressing, parmesan, rustic croutons & shaved pecorino
8. half 14. whole 7. add grilled chicken 9. add grilled salmon

MIDDLE EASTERN CHOPPED

romaine, pomegranate, pistachio, pear, feta, grilled flat bread, roasted garlic-za'atar vinaigrette
15. whole

WINTER HARVEST

Tri greens, beets, Dries Orchard apples, fennel, radish, walnuts, shaved Manchego & cider vinaigrette
8. half 14. whole 7. add grilled chicken 9. add grilled salmon

WINTER BOWL

beet hummus, fennel-arugula & walnut salad, citrus spiced yogurt couscous, crispy chickpeas & feta
17.

PIZZA, FRITTATA & SANDWICHES

BRICK FIRED PIZZA

prosciutto, roasted garlic, broccoli rapini, aged provolone, lemon-ricotta & pecorino
14.

FRITTATA

composed daily with seasonal ingredients
16.

412 BURGER*

roasted mushrooms, Jarlsberg & bacon, balsamic greens & fries
18.

CHICKEN PAILLARD PIDINA

prosciutto, capers, kalamata olives, roasted tomato & pepperoncino
16.

BISTRO CUBAN

crispy pork belly, turkey, Swiss, Dijon sauce, bistro bread, pickles & fries
15.

CRISPY TROUT TACOS

Gochujang spiced sweet potato, pickled slaw, spicy mayo, cilantro & Korean BBQ
17.

ENTRÉES

MOROCCAN SPICED SALMON *

citrus & shaved fennel salad, couscous & curry yogurt drizzle
18.

BEEF RISOTTO

roasted butternut, goat cheese, pomegranate & walnuts
15.

GRILLED TUNA*

crispy polenta, roasted tomatoes, olive-caper gremolata
17.

SEAFOOD HOT POT

Thai curry broth, shrimp, grilled calamari, clams & coconut rice
19.