



the lunch menu

to start

charcuterie and cheese board \$34

artisan meats and cheeses, house-made berry jam, mustard, pickled vegetables and artisan crackers

*GF Options

elote flatbread \$20

tajin-infused aioli, cilantro, charred corn, red onion, grilled chicken, cotija and house cheese blend on a crispy flatbread

pineapple fig balsamic burrata \$18

house made fig balsamic glaze over creamy burrata topped with hazelnuts, chives and olive oil served with charred lemon

asian inspired crab cakes \$22

orange gochuguru spiced crab cakes over a sweet chili slaw and topped with spicy chili crisp

strawberry bruschetta \$15

sweet and savory Italian style strawberry bruschetta served with basil mint whipped ricotta then drizzled with 25 year aged balsamic

soups & salads

tomato basil or soup of the moment - \$5cup/\$9bowl

the salad on 5th \$12

romaine, house made croutons, white balsamic pickled shallots, cucumbers, gorgonzola and prosecco vinaigrette

*GF & vegetarian options

pistachio apple salad \$14

shaved brussels and fresh greens tossed in a lemon yogurt dressing and topped with a cold pistachio, pepita, apple and red onion melange

*GF & vegetarian options

electric city antipasto salad \$17

peppered salami, calabrese, kalamata olives, roasted red peppers, red onion mozzarella pearls and a soft boiled egg on top of pesto tossed greens

*GF & vegetarian options

add chicken \$7, bacon \$6 or prosciutto \$6 to any of the salads



sandwiches & such

cubano @ 5th \$18

seasoned pork tenderloin, smoked ham, bacon, house pickles, swiss, sweet ground dijon on a pressed ciabatta

*GF Option

choice of side salad or pita chips & hummus or purple potato chips

gochujang smashburger \$18

juicy smashpatty with a gochujang aioli, asian slaw and house pickled jalapenos on a garlic toasted ciabatta bun

choice of side salad or pita chips & hummus or purple potato chips

grilled balsamic chicken sandwich \$17

grilled pitman farms chicken, balsamic marinated shallots, heirloom tomatoes, fresh greens, melty mozzarella and garlic aioli on herb toasted ciabatta

*GF option

choice of side salad or pita chips & hummus or purple potato chips

tacos for the halibut \$15

two citrus marinated and roasted halibut tacos with a cilantro lime slaw served with heirloom tomato pico de gallo and house tortilla chips

spring sandwich \$16

pea pesto, arugula, cucumber, scallions, watermelon radish, and a spring hummus spread on toasted Blue Truck sourdough

*GF option & vegetarian

choice of side salad or pita chips & hummus or purple potato chips

not your mama's grilled cheese and tomato basil soup \$17

sourdough bread brushed with herbs de provence infused olive oil with artisan cheeses inside toasted perfectly

*GF option

add prosciutto or bacon for \$6

italian b.l.t \$17

crispy prosciutto, bacon, fennel salami, red leaf lettuce, juicy heirloom tomatoes on blue truck sourdough bread with a honey balsamic dressing and garlic aioli

*GF option

choice of side salad or pita chips & hummus or purple potato chips

upgrade any sandwich with choices to a soup for \$2

*Can be cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.