

Casbah Lunch

first course

Cheese tasting , served with <i>baguette</i> : *	9
Aurora “Manchego”; Spain, sheep’s milk, semi-firm Carr Valley “8 year cheddar”; Wisconsin, cow’s milk, firm Montesinos “Capricho de Cabra”; Spain, goat’s milk, soft	
Butternut squash ravioli , sage beurre noisette, hazelnuts	8
Sumac crusted sea scallops , baba ghanoush, baby mustard greens, preserved lemon oil *	9
Smoked salmon , truffled potato cake, aioli, capers, red onion, egg	9
Grilled flatbread : baba ghanoush, chickpea hummus, red pepper muhummara, extra virgin olive oil	8
Wild mushroom “fondue,” roasted onion, Taleggio cheese, grilled sourdough bread	9

salads and soup

Beet salad , roasted beets, baby mustard greens, Belgian endive, sumac, pistachios	7
Arugula , crimini mushrooms, pancetta, potatoes, pancetta vinaigrette, River View Farms goat cheese	8
Mesclun greens , sherry vinaigrette, crispy shallots	7
Tomato and basil bisque , parmesan crostini	6
Cauliflower puree , bleu cheese croutons, herbs	6

casbah's piccola gusto menu

A two-course lunch starting with your choice of a salad or cup of soup, from the listings above, followed by your choice of pasta or risotto and half sandwich	13
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beverages

Specialty Sodas • Jamaica’s Finest Ginger Beer • Hank’s Root Beer	3
Grown Up Soda , New York, NY • Extra Dry Ginger Ale • Crimson Grape • Cranberry Lime • Star Ruby Grapefruit • Dry Cola • Meyer Lemon • Dry Pomegranate • Valencia Orange	4

* May contain or contains raw fish. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have a medical condition.

Eastbak Lunch

sandwiches

served with your choice of side:

soup, mesclun green salad, or French fries

Jumbo lump crab , pepper bacon, avocado, watercress, paesano bun	10
Prosciutto , roasted tomato, basil pesto, arugula, buffalo mozzarella, baguette	10
Turkey , avocado, watercress, tomato, aioli, paesano bun	9
Grilled vegetables , portobello, zucchini, eggplant, arugula, chickpea hummus, baguette	8
Smoked salmon , labne, tomato, bibb lettuce, crispy capers, rustic sourdough	10
B.L.T. , Bibb lettuce, local tomato, pepper bacon, aioli, rustic sourdough	8
Grilled cheese , cheddar, rustic sourdough	8

pastas

Orecchiette pasta , grilled chicken, dried cranberries, River View Farms goat cheese, sage cream	15
Ricotta cavatelli , house-made fennel sausage, spinach, crushed tomatoes, ricotta	14
Short rib ravioli , oyster mushrooms, Swiss chard, roasted shallots, gremolata	16
Potato gnocchi , duck confit, rapini, roasted garlic, figs, red pepper flakes	14
Maccheretto , hen of the woods mushrooms, white beans, sun-dried tomatoes, rapini pesto, fontina, walnuts	15

entrées

Grilled salmon salad , Bosc pears, mesclun greens, shaved fennel, pine nuts, preserved lemon vinaigrette *	15
Jumbo lump crab chopped salad , cucumber, radish, red pepper, avocado, romaine, sherry vinaigrette	15
Grilled chicken salad , romaine, roasted sweet peppers, olives, sun-dried tomato vinaigrette, Pecorino Romano	13
Wild mushroom & goat cheese omelet , mesclun salad	12
Elysian Fields lamb “mac and cheese” , tubetti pasta, mascarpone, cheddar, Pecorino-Romano, bread crumbs, mesclun salad	12
Salmon , white beans, wild mushrooms, tomato, oregano, garlic, spinach *	18
Fennel risotto , wild mushrooms, melted leeks, baby mustard greens, Empire apple, Parmigiano-Reggiano	14
Prime NY strip steak , frites, Rogue River Creamery “Crater Lake Blue”, veal jus	17

We believe in the beauty of cooking with local, seasonal ingredients.