

Casbah Lunch

first course

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| Cheese tasting , served with baguette. * | 9 |
| Aurora “Manchego” ; Spain, sheep’s milk, semi-firm Carr Valley “8 year cheddar” ; Wisconsin, cow’s milk, firm Meadow Creek Dairy “Mountaineer” ; Virginia, cow’s milk, semi-hard | |
| Butternut squash ravioli , sage beurre noisette, hazelnuts | 8 |
| Sumac crusted sea scallops , baba ghanoush, watercress, 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

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| 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 and half sandwich from the selection below. 13

Choose from:

Prosciutto, B.L.T., Grilled Vegetable or Turkey sandwich

Orecchiette pasta, Ricotta cavatelli, Short rib ravioli, or Fennel risotto

Beverages

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| 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.

Fastbak Lunch

sandwiches

served with your choice of side:

tomato soup,
mesclun green salad,
or French fries

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| Jumbo lump crab , pepper bacon, avocado, radish sprouts, 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 |
| Heritage Farms egg salad , watercress, tomato, tarragon, rustic sourdough | 8 |
| B.L.T. , Bibb lettuce, local tomato, pepper bacon, aioli, rustic sourdough | 8 |
| Grilled cheese , cheddar, rustic sourdough | 8 |

entrées

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| Grilled salmon salad , Bosc pears, mesclun greens, shaved fennel, preserved lemon vinaigrette * | 15 |
| NY strip steak chopped salad , cucumber, radish, red pepper, avocado, romaine, bleu cheese, balsamic vinaigrette | 15 |
| Grilled chicken salad , dried black mission figs, toasted pecans, romaine, Hidden Hills Dairy feta, balsamic vinaigrette | 13 |
| Wild mushroom & goat cheese omelet , mesclun salad | 12 |
| Linguini , Blue Bay mussels, clams, chorizo, roasted garlic, oregano, red pepper flake, grilled sourdough | 17 |
| Elysian Fields lamb “mac and cheese” , tubetti pasta, mascarpone, cheddar, Pecorino-Romano, bread crumbs, mesclun salad | 12 |
| Ricotta cavatelli , house-made fennel sausage, spinach, crushed tomatoes, ricotta | 14 |
| Short rib ravioli , oyster mushrooms, Swiss chard, roasted shallots, gremolata | 16 |
| Orecchiette pasta , grilled chicken, dried cranberries, River View Farms goat cheese, sage cream | 15 |
| Salmon , white beans, wild mushrooms, tomato, oregano, garlic, spinach * | 18 |
| Fennel risotto , wild mushrooms, melted leeks, baby mustard greens, Empire apple, Parmigiano-Reggiano | 14 |

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