



lunch

SAN DIEGO RESTAURANT WEEK | 15.00

BITES

truffled fries, parmigiano-reggiano, aioli, pomegranate ketchup

brussels sprouts, asian BBQ, scallions

bavarian pretzel, whole grain mustard + beer cheese

niman ranch deviled eggs, mango chutney, garam masala

tomato bisque, evoo, micro basil

little gem, roasted sweet peppers, chickpeas, feta, olive oil, red wine vinegar,

MAINS

jidori chicken, kale, squash, hierloom tomato, corn, hemp seed, basil vinaigrette

clams, burmese curry, cilantro, mint, toasted bread

poke tacos(2), sashimi, napa slaw, spicy crème, wonton

leroy's burger, holey cow, bacon jam, house pickles, truffled fries

grilled cheese, comte gruyere, white cheddar, tomato jam, tomato bisque

mojo chicken tostada, cuban beans, stone fruit salsa, shredded iceberg, mojo

local, sustainable, fresh

chef de cuisine | Ronnie Schwandt

sous chef | Andrew Addleman

consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

splitting or sharing of one restaurant week menu is not permitted

Happy Restaurant Week from Blue Bridge Hospitality