

Ludlow House Lunch menu



Snacks

Pumpkin Hummus, creme fraiche, sage, crudité (vegetarian) \$14
Charred Eggplant Dip, candied lemon, flatbread (plant based) \$14
Refried Lentil Dip, calabrian chili, tapioca chip, coconut yogurt (plant based) (gluten free) \$14
Salmon Tartare, chili oil, Asian pear, yuzu \$21
Haloumi Bites, seeded honey, lavender (vegetarian) \$12
Croquettes, roasted pepper, goat cheese (vegetarian) \$12 or bacalao with lemon \$15
Burrata, fig, fennel, balsamic reduction (vegetarian) \$26

Soup & Salad

add Harissa Grilled Portabella \$9 (plant based) (gluten free) | Citrus Glazed Salmon \$10 | Greek Grilled Chicken \$10
Celery Root Soup, apple, celery, turmeric (plant based) (gluten free) \$18
Grilled Savoy Cabbage, piperade, kalamata olive (plant based) (gluten free) \$16
Vegan Green Goddess, avocado, radish, fresh herbs (plant based) (gluten free) \$20
Little Gem Caesar, Parmesan, croutons \$24

Sandwich

Sabich Sandwich, cabbage, egg, pickled mango \$19
House Roasted Turkey, cabbage slaw, rye bread \$23
Club Wrap, cherry tomato, bacon, pepperoncini, lettuce, dijon, fries \$22
Dry Aged Beef Burger, bacon jam, cheddar, rocket, brioche bun, fries \$25
Vegan Burger, caramelized onion jam, rocket, vegan, dijonnaise, pickles, sweet potato fries (plant based) \$25

Pizzete

Puttanesca, Cerignola olive, caper, red onion, cherry tomato (plant based) \$15
Fresh Mozzarella, San Marzano tomato, basil (vegetarian) \$12
Pepperoni, mozzarella, tomato \$14
Butternut Squash, rosemary, maple, pickled fresno (vegetarian) \$15

Ludlow House Dinner menu



Snacks

- Croquettes, roasted pepper, goat cheese (vegetarian) \$12 or bacalao with lemon \$15
- Refried Lentil Dip, calabrian chili, coconut yogurt, tapioca chip (plant based) (gluten free) \$14
- Pumpkin Hummus, creme fraiche, sage, crudité (gluten free) (vegetarian) \$14
- Charred Eggplant Dip, candied lemon, flatbread (plant based) \$14
- Halloumi Bites, seeded honey, lavender (vegetarian) \$12

Small plates

- Patatas Bravas, spicy tomato, garlic aioli (vegetarian) \$11
- Sweet And Sticky Pork Ribs, cilantro \$25
- Burrata Fig, fennel, balsamic reduction (vegetarian) \$26
- Salmon Tartare, chili oil, Asian pear, yuzu \$21
- Little Gem Caesar, Parmesan, croutons \$14
- Grilled Brussels Sprouts, remoulade (vegetarian) \$12
- Grilled Savoy Cabbage, piperade, kalamata olive (plant based) (gluten free) \$16
- Fideo, chorizo, clams \$28
- Shishito Peppers, yuzu vinaigrette (plant based) (gluten free) \$12
- Mussels, white wine, crème fraiche, baguette \$22
- Octopus, avocado jalapeño salsa, crunchy quinoa \$27

Large plates

- Papardelle, white pork sugo, kale \$28
- Faroe Island Salmon, spiced sweet potato puree, creamed spinach, frisée (gluten free) \$28
- Chicken Adobo Coconut, fried garlic (gluten free) \$24
- Club Steak Yucca, chimichurri \$34
- Dry Aged Beef Burger, bacon jam, cheddar, rocket, brioche bun, fries \$25
- Vegan Burger, caramelized onion jam, rocket, pickles, sweet potato fries (plant based) \$25

Pizza

- Vegan Puttanesca, Cerignola olive, caper, red onion, cherry tomato (plant based) \$25
- Fresh Mozzarella, San Marzano tomato, basil (vegetarian) \$20
- Pepperoni, mozzarella, tomato \$24
- Butternut Squash, rosemary, maple, pickled fresno (vegetarian) \$25