

# Ludlow House Lunch menu



## Snacks

Beet dip, hemp seeds, crudites (plant based) (gluten free) \$14  
Salmon Tartare, chili, asian pear, yuzu \$21  
Salt Cod Croquettes, lemon \$15  
Burrata, heirloom beets, candied pumpkin seed, flatbread (vegetarian) \$20  
Meatballs, tomato sauce, parmesan \$18

## Soup and Salad

add Portobello Mushroom \$9 (plant based) (gluten free) | Citrus Glazed Salmon \$10 | Grilled Chicken \$10  
Chicken Soup, vegetables, brown rice, celery, dill (gluten free) \$14  
Grilled Savoy Cabbage, piperade, kalamata olive (plant based) (gluten free) \$16  
Chopped Salad, chicken, bacon, cucumber, egg, baby gem, avocado \$25  
Vegan Green Goddess, avocado, radish, fresh herbs (plant based) (gluten free) \$20  
Little Gem Caesar, parmesan, croutons \$18  
Winter Grain Bowl, sweet potato, cauliflower, quinoa + black rice, kale, apple cider, turmeric hummus (plant based) (gluten free) \$20

## Sandwiches

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

## Mains

Chicken Adobo, coconut rice, fried garlic (gluten free) \$24  
Faroe Island Salmon, spinach, aioli (gluten free) \$28  
Rigatoni, bolognese, parmesan \$28

## Pizzette and Pizza

Puttanesca, cerignola olive, caper, red onion, cherry tomato, oregano (plant based) \$15 | \$25  
Mozzarella, san marzano tomato, basil (vegetarian) \$12 | \$20  
Pepperoni, mozzarella, tomato \$14 | \$24  
Butternut Squash, rosemary, maple, pickled fresno (vegetarian) (plant based) \$15 | \$25

## Sides

Sauteed Spinach (plant based) \$13  
Brussel Sprouts, agrodolce (plant based) \$13  
French Fries (plant based) \$11  
Sweet Potato Fries (plant based) \$12

## Lunch Combo

Daily soup, sandwich or salad \$20  
Monday - Friday: 12pm to 3pm

# Ludlow House Dinner menu



## Snacks

Salt Cod Croquettes, lemon \$15

Lentil Dip, chili, coconut yogurt, tapioca chip (plant based) (gluten free) \$14

Beet dip, hemp seeds, crudites (plant based) (gluten free) \$14

Aubergine dip, pomegranate seed, smoked paprika, flatbread (plant based) \$14

Shishito Peppers, yuzu vinaigrette (plant based) (gluten free) \$12

## Chef Clark Hillman Recommendations

Chicken Soup, vegetables, brown rice, celery, dill (gluten free) \$14

Winter Grain Bowl, sweet potato, cauliflower, quinoa, black rice, kale, apple cider, turmeric hummus (plant based) (gluten free) \$20

## Smalls

Patatas Bravas, spicy tomato, garlic aioli (vegetarian) \$11

Grilled Brussels Sprouts, remoulade (vegetarian) \$12

Burrata, heirloom beets, candied pumpkin seed, flatbread (vegetarian) \$20

Salmon Tartare, chili oil, asian pear, yuzu \$21

Little Gem Caesar, parmesan, croutons \$14

Grilled Savoy Cabbage, piperade, kalamata olive (plant based) (gluten free) \$16

Meatballs, tomato sauce, parmesan \$18

Mussels, white wine, crème fraiche, baguette \$22

Octopus, chive aioli, urfa biber chili \$27

## Plates

Rigatoni, bolognese, parmesan \$28

Faroe Island Salmon, spinach, aioli (gluten free) \$28

Chicken Adobo, coconut rice, fried garlic (gluten free) \$24

Club steak, béarnaise, fries \$38

Dry Aged Beef Burger, bacon jam, cheddar, rocket, brioche bun, fries \$25

Vegan Burger, caramelized onion jam, rocket, dijonnaise, pickles, sweet potato fries (plant based) \$25

## Wood Fired Pizzas

Vegan Puttanesca, cerignola olive, caper, red onion, cherry tomato, oregano (plant based) \$25

Mozzarella, san marzano tomato, basil (vegetarian) \$20

Pepperoni, mozzarella, tomato \$24

Butternut Squash, rosemary, maple, pickled fresno (vegetarian) \$25