

as you are

BOARDROOM LUNCH MENU

FAMILY STYLE BROUGHT BY ROOM SERVICE : \$55 PER PERSON

TO START (CHOOSE 2)

SOURDOUGH BIALY *spring onion, sesame*

FRUIT BOWL *fresh seasonal fruits*

CHIPS & DIP *cucumber, wasabi rose yogurt, kombu oil*

HOUSE SALAD *greens & vegetables, parmesan, garlic-peppercorn dressing*

SEEDY AVOCADO TOAST *house rye, wasabi roe labne, sprouts, herbs*

MAIN COURSE (CHOOSE 2)

CURED SALMON PLATTER *deviled eggs, pickles, quinoa hash brown, roe, cream cheese*

CHICKEN SESAME SALAD *napa cabbage, cashew, crispy wonton, mustard-lime dressing*

HIPPIE SANDWICH *turkey, cheddar, jicama, avocado, sprouts, pickled cabbage, spicy aioli*

SLIDERS & HAND CUT FRIES *aioli, american cheese, white onion*

HOUSE BUCATINI *rock shrimp, garlic & onion, calabrian chile, lemon, breadcrumbs*
(can be vegetarian)

ADD DESSERT COURSE : \$65 PER PERSON

DESSERT COURSE (CHOOSE 1)

BEIGNETS *blueberry yogurt cream*

COOKIE PLATE *chocolate chunk, cherry oatmeal, brownie cookie*

Most vegetarian dishes can be made vegan, please enquire for options..

As You Are sources fish, meats, and produce as sustainably and locally as possible. Proudly serving all house made pastas and breads.