

Vegetarian Menu

Pear Salad (GF, Vegan opt)

baby greens/ slow roasted pear/ chèvre mousse/
toasted walnut/ blood orange +walnut vinaigrette 14

Brussels Sprouts (Vegan opt)

crispy shallot/ parmesan fondue 13

Lambert's House Bread

served with whipped salted butter

- bread accoutrements 5 each-

garlic confit/ golden raisin compote

Grilled Zucchini (GF)

celery root puree/ kale/ charred onion/ hazelnut/ golden raisin mostarda 25

Strozzapreti Pomodoro (Vegan opt)

fresh pasta/ tomato-butter sauce/ parmesan/ fresh basil 32

*22% gratuity may be added to parties of 5 or more.
Maximum of two credit cards per table.*

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

Please inform your server of any allergies. Our fryer uses peanut oil.