

TOPSIDE TAVERN

Lunch worth \$30 for \$20 (2 COURSES)

1st Course

Choose from:

Bulgogi Beef Bao Buns

braised beef short ribs, sambal aioli, pickled veg

Black Garlic Wings

fermented black garlic, creamy peppercorn dressing

Salade Verte (vegan)

arugula, jicama, green garbanzo, pear, tomato, agave-lemon vinaigrette, sunflower seeds

Green Papaya Salad

poached shrimp, tomato, thai basil, mint, carrot, chili lime dressing

Crispy Brussels Sprouts

peppered crème fraîche, fresh lime

Fries (vegan)

Steamed Edamame (vegan)

truffle salt, garlic oil, fried garlic

Tomato Soup (vegan)

roasted plum tomatoes, basil, garlic, cumin

2nd Course

Choose from:

Korean Meatball Hoagie (vegan meatball option)

beef meatballs, gochujang cheese sauce, asian slaw, amoroso roll

American Classic Burger (beyond patty option)

house blend patty, cooper sharp cheese, lettuce, tomato, mayo, pickles

Fried Cauliflower Shawarma

tzatziki sauce, sweet pickles, lettuce, tomato, onion, yemen cilantro sauce, grilled pita

Three Cheese Grilled Cheese

brie, stilton blue, cooper sharp cheeses, brioche, crispy onions

20th & Ludlow Smashed Burger (beyond patty option)

smoked bacon, pork cracklings, cooper sharp, baby arugula, pub sauce, truffle salt

Grilled Chicken Sandwich

hickory-charred peach BBQ, creamy slaw, coopee sharp, brioche bun

Carne Asada Tacos

marinated skirt steak asada, jicama, cilantro and onion, salsa roja, paprika aioli

Cauliflower Asada Tacos (vegan)

grilled cauliflower asada, jicama, cilantro and onion, salsa roja, black garlic

Pepperoni Pizette

personal pan pizza, red sauce, crisp cup pepperoni, mozzarella

Roasted Mushroom Pizette (vegan)

personal pan pizza, wild mushrooms, green garbanzo hummus, sundried tomato pesto

Green Curry Mussels

thai basil, cilantro, garlic, coconut milk, tomato, onion, grilled pita