



LUNCH

Small Plates

Daily Soup

Chef's selection of seasonal ingredients | 10

House Dips

sundried tomato tapenade, ricotta yogurt, traditional hummus, lavash | 10 w/veg crudité | 16

Housemade Truffle Fries

harissa aioli, sriracha ketchup & mustard mornay | 11

Tarte Flambée

fromage blanc, red onions, bacon, speck ham, figs | 13

Focaccia Flatbread

Summer squash, gulf shrimp, goat cheese, tomato, basil | 16

Burrata

cantaloupe, honeydew, prosciutto, arugula, aged balsamic, crostini | 16

Salumi & Cheese

Saxelby cheese selection, cured meats, house pickles, mustard | 18

Salads

TESSA Salad

young organic lettuce, heart of palm, grapefruit, black radish, dried cranberry, candied pecan | 13

Bruised Kale and Marcona Caesar

lemon, shaved parmigiano, focaccia crouton | 14

Baby Beet Salad

petite watercress, candied kumquat, basil puree, goat cheese tzatziki, hazelnut, crouton | 15

Flaked Salmon Tatare

pomegranate, cucumber, pearl onion, black sesame, saffron aioli, scallion pita | 17

shrimp a la plancha | 12

grilled Sasso chicken | 9

grilled salmon | 13

Sandwiches & Entrees

Avocado Toast

seeded rye bread, crushed avocado, preserved lemon, harissa, sunny egg | 15

Omelette

ratatouille, sundried tomato pistou, goat cheese | 15

Linguini

Tasmanian pepper & lemon, Parmigiano basil crunch | 16

Vegetable Zucca

Butternut squash, parsnip, green onion, pumpkin seed crumb, opal basil | 17

Chicken Club

Sasso chicken breast, alfalfa, avocado, tomato, herb aioli, brioche | 17

TESSA Burger

Angus beef & pancetta, fontina, tomato, caramelized onion, rosemary fries | 19

Ahi Tuna Sandwich

crispy pancetta, pickled red onion, sundried tomato aioli, ciabatta | 21

Simply Grilled Atlantic Salmon

asparagus, mesclun, grilled lemon, sea salt | 24

Executive Chef: Eric Cope

Consuming raw or undercooked fish, shellfish, eggs, or meat increases the risk of food borne illnesses.