



## LUNCH

### Small Plates

#### Daily Soup

Chef's selection of seasonal ingredients | 10

#### House Dips

sundried tomato tapenade, ricotta & yogurt, piquillo pepper hummus, spiced lavash bread | 10 (w/veg crudité) | 16

#### Housemade Truffle Fries

harissa aioli, sriracha ketchup & mustard seed aioli | 11

#### Artisanal Flatbread

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

#### TESSA Meatballs

pomodoro, herb salad, Parmigiano crisp | 15

#### Burrata

prosciutto, apple, pear, arugula, aged balsamic, fleur de sel, baguette | 16

#### Salumi & Cheese

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

#### Mixed Olives

citrus, rosemary, thyme, garlic, ajo blanco, Guindilla pepper | 11

### Salads

#### TESSA Salad

young organic lettuce, honey crisp apple, radish, dried cherries, candied pecan | 13

#### Bruised Kale and Marcona Caesar

lemon, shaved Parmigiano, crouton | 14

#### Baby Beet Salad

marinated beets, baby watercress, honey goat cheese, marcona almonds | 15

#### Flaked Salmon Tartare

cucumber, pickled onion, black sesame, saffron aioli, scallion pita | 17

shrimp a la plancha | 12

grilled chicken breast | 9

grilled salmon | 13

### Sandwiches & Entrees

#### Avocado Toast

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

#### Omelette

spinach, mushrooms, gruyere cheese | 15

#### Linguini

Tasmanian pepper & lemon, Parmigiano basil crunch | 16

#### Pappardelle

Duck Bolognese, ricotta cheese | 23

#### Chicken Club

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

#### TESSA Burger

caramelized onion, applewood smoked bacon, fontina cheese, house made fries | 19

#### Ahi Tuna Sandwich

crispy bacon, pickled red onion, harissa tomato aioli, ciabatta | 21

#### Simply Grilled Atlantic Salmon

asparagus, mesclun, grilled lemon, sea salt | 24