



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 | 11 (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 | 16

Burrata

prosciutto, apple, pear, arugula, aged balsamic, fleur de sel, baguette | 17

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 | 16

Omelette

spinach, mushrooms, gruyere cheese | 15

Linguini

Tasmanian pepper & lemon, Parmigiano basil crunch | 17

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 | 22

Simply Grilled Atlantic Salmon

asparagus, mesclun, grilled lemon, sea salt | 24