

Breakfast

Served Monday-Saturday from 7-10 a.m. · Sunday from 7 a.m. to 2 p.m.

PARFAIT FUSION BOWL 16

seasonal fruits • greek yogurt granola clusters • chia seeds organic honey

TURKEY BACON & CHEDDAR DELIGHT 12

turkey bacon • scrambled eggs aged cheddar cheese toasted whole-grain english muffin

BRIOCHE FRENCH TOAST 16

brioche toast • vanilla bean mascarpone seasonal fruits • maple syrup artisanal bacon • farm-fresh eggs

GOURMET AVOCADO TOAST 14

artisan sourdough • creamy avocado spread poached eggs • pickled red onion balsamic glaze

BREAKFAST TACOS SUPREMO 13 BURRITO ON-THE-GO 11

soft corn tortilla • shredded chicken scrambled eggs • pico de gallo cojita cheese • pickled red onions

PLANT-POWERED VEGGIE OMELET 14

farm-fresh eggs • spinach scallions • sun-dried tomatoes creamy swiss cheese • pico de gallo



Lunch

Served Monday-Saturday from 11 a.m. to 3 p.m.

CHARCUTERIE FETE 23

imported cheeses • artisanal meats briny olives • house-made crackers marcona almonds • fig jam seasonal accompaniments

MEDITERRANEAN SALAD 13

romaine • tomato • cucumber briny olives • feta cheese greek dressing

- + grilled chicken 7
- + roasted salmon 10

HARVEST FLATBREAD 13

grilled seasonal vegetables house-made pesto • burrata olive oil • sea salt

APPLEWOOD TURKEY & SWISS SANDWICH 15

turkey breast • arugula • tomatoes pepper jelly • swiss cheese toasted sourdough

TRUFFLE FRIES 7

CLASSIC CHICKEN SALAD CROISSANT 13

house-made chicken salad • celery mayonnaise • flaky croissant • side salad

CLASSIC CAESAR SALAD 13

romaine • house-made croutons shaved parmesan • anchovy truffle-infused caesar dressing + grilled chicken 7

+ roasted salmon 10

BLUES CITY FLATBREAD 14

pulled smoked chicken • barbecue sauce caramelized onions • jalapeños mozzarella • sharp cheddar

STEAKHOUSE FILET WRAP 16

seared filet mignon • arugula roasted tomatoes • chipotle aioli blue cheese • balsamic • herb tortilla

THE ARCHIVES BURGER 20

grass-fed angus beef • arugula • sun-dried tomato roasted garlic aioli • tomato • aged white cheddar caramelized onions • truffle oil house-made pickles • brioche bun hand-cut truffle fries





Appetizers

CHARCUTERIE FETE 23

imported cheeses • artisanal meats • briny olives house-made crackers • marcona almonds • fig jam seasonal accompaniments

SMOKED TROUT DEVILED EGGS 15

wild-caught smoked trout • farm-fresh eggs homemade mayonnaise • fresh dill and chives smoked paprika • edible flowers

DUCK SPRING ROLLS 14

slow-cooked duck confit handmade rice paper wrappers • carrots daikon • cucumber • cilantro • mint toasted sesame seeds • spicy hoisin sauce

SHRIMP ROLLS 14

wild-caught shrimp • handmade rice paper wrappers butter lettuce leaves • carrots • bell peppers cucumber • cilantro • thai peanut sauce

CHICKEN TANDOORI 12

chicken thighs • authentic tandoori spice blend greek yogurt • cucumber raita • cilantro pomegranate seeds • charred lemon wedge

CAVIAR FLIGHT 50

premium caviar selected from beluga, osetra or sevruga gourmet blinis • whipped crème fraîche chive oil • lemon zest • microgreens

Dinner

FILET MIGNON 42

beef tenderloin • red wine reduction haricot verts • garlic herb fingerling potatoes

HERB-CRUSTED RACK OF LAMB 35

lamb • roasted brussels sprouts mint pesto • balsamic glaze

AIRLINE ROASTED CHICKEN 30

chicken - garlic mashed potatoes - haricot verts

PAN-SEARED SCALLOPS 40

scallops • wild mushroom risotto saffron beurre blanc • grilled asparagus

$^{\nmid V \nmid}$ CAULIFLOWER STEAK 23

cauliflower • chimichurri mushroom risotto • haricot verts

Dessert

7 BERRY INFUSION 12

PRALINE + HAZELNUT NIRVANA 12

YUZU + CITRUS SERENADE 12