

# LUNCH

November 3-12 | Monday - Sunday | 8am to 4pm

\$15 per person  
excludes tax or gratuity

ALL COURSES SERVED TOGETHER

## TO START

choice of one

### SOUP DU JOUR

ask for our daily soup, served with garlic toast

### CITRUS DRENCHED VEGETABLES & HUMMUS

chilled seasonal vegetables, lemon, organic sprouted garlic hummus, chimichurri (gf, v)

### ARUGULA SALAD

shaved radish, fennel, lemon vinaigrette, grana padano, toasted pine nuts (gf, vp)

## ENTRÉE

choice of one | served a la carte

### ZINC REUBENESQUE

roasted beets, sauerkraut, gruyère, Zinc sauce, coriander, toasted rye (gfp, vp)

### GRAIN BOWL

mushroom quinoa, cashews, sweet potato, arugula, cucumber, harissa, corn (gf, v)

### CHEESEBURGER

Zinc vegetarian patty with walnuts, eggs, mushrooms & cheese, avocado, white cheddar, Zinc sauce, red onion, tomato, butter lettuce (gfp)

## DESSERT

choice of one

### WALNUT BROWNIE

dark chocolate, toasted walnuts

### LEMON SQUARE

shortbread crust, lemon curd

not all ingredients are listed on the menu, please alert your cashier to any food allergies  
(gf / gfp) - gluten free or gluten free possible, (v / vp) - vegan or vegan possible

