lunch at —— TETRA

FORTHE TABLE

Trio of Spreads	17
Carrot Hummus, Green Olive Tapenade,	
Zucchini Baba Ghanoush, Naan	
Burrata	21
Aged Balsamic Vinegar, Extra Virgin	
Olive Oil, Heirloom Tomatoes, Thai	
Basil	
Fried Shrimp	17
Sweet + Spicy Aji Rocoto Mayo	
Chicken Karage	16
Nikkei Criolla	

*Served raw or undercooked, or contains raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

GREENS

ENTRÉES

Са	aesar Salad	16	Umami Chicken BLT	25
Lit	ttle Gem Lettuce, Parmesan,		Miso Aioli, Milk Bread,	
Ga	arlic Focaccia Croutons		Simple Salad or Fries	
W	atermelon Salad	18	Porchetta + Fried Egg Sandwich	25
Ag	ged Balsamic Vinegar, Baby Beets,		Salsa Verde, Arugula, Brioche Bun,	
En	ndive, Local Feta, Flaky Sea Salt		Simple Salad or Fries	
Fa	arro + Panzanella Salad	19	Wagyu Burger*	27
Sh	erry Vinaigrette, Firebrand Rustic		TomaRashi Cheese, Miso Aioli,	
Br	read, Heirloom Tomatoes, Cucumber,		Traditional Fixings, Brioche Bun,	
Pe	ppers, Onion, Farmers Greens, Greek		Simple Salad or Fries.	
Ch	neese		+ Bacon 4	
			+Fried Egg 4	
Sa	alad Add-Ons		+Avocado 4	
Cr	rispy Chicken	7		
Se	ared Scallops	18		
Fri	ied Shrimp	11		

Corvina Nikkei33Aji Panca + Konbu Dashi,8Rice Cracker, Kale, Baby Vegetables18Tofu Lettuce Wrap18

Little Gem Lettuce, Edamame, Onion, Garlic, Marcona Almonds, Vegan Soy Glaze