



LUNCH MENU

APPETIZERS

TUNA TARTARE	18
soy glaze avocado scallions	
BURRATA	16
fig jam saba herb salad	
FLATBREAD	14
goat cheese figs arugula smoked prosciutto	
BEET SALAD	12
goat cheese orange supreme upland cress pistachio	

SALADS

CAESAR SALAD	15
romaine parmesan cheese croutons traditional caesar dressing	
ASIAN PEAR SALAD	16
mixed greens candied walnuts asian pears point Reyes bleu date vinaigrette	
CHEF SALAD	18
mixed greens ham turkey cheddar cheese bacon tomatoes cucumber	

SIDES

BRUSSELS SPROUTS	9
peanuts asian marinade pickled Fresno	
BROCCOLINI	8
garlic chili flakes	
TRUFFLE FRIES	11
fine herbs parmesan truffle aioli	
POMME PUREE	8
chicken jus chives truffle oil	

SOUPS

SOUP DU JOUR	8
---------------------------	---

SANDWICHES

GASLIGHT CLUB	14
ham turkey american cheese lettuce tomato bacon mayo fries	
FRIED CHICKEN SANDWICH	14
fried chicken breast red cabbage sriracha aioli pickles smoked gouda fries	
REUBEN	14
corned beef sauerkraut 1000 island dressing marble rye fries	
*CHICAGO STYLE BURGER	17
american dijon-aise red onion pickles potato bun fries	

ENTREES

*LUDLOW WELLINGTON	45
tenderloin speck duxelle puff pastry pomme puree chicken jus chives truffle oil	
LOBSTER POT PIE	19
sauce americaine seasonal vegetables puff pastry	
ANNABELLE MUSSELS	23
nduja fingerling potatoes fennel tomatoes garlic aioli	
SEARED SCALLOPS	26
seared scallops roasted corn maitake pearl onions corn foam	
*HANGER STEAK	32
8 oz steak salsa verde charred onion soubise king trumpet cipollini onions broccolini	
½ AMISH CHICKEN	24
mustard spaetzle baby carrots pearl onions chicken jus apple	
SQUASH RISOTTO	18
butternut squash pepitas sage pumpkin oil	
TRUFFLE CHITARRA PASTA	17
truffle beurre monte parmesan cheese	
FISH & CHIPS	24
cornmeal breading fries remoulade sauce	

DESSERTS

STICKY TOFFEE PUDDING	8
POPCORN PANNA COTTA	8
S'MORES	8
DESSERT FLIGHT	20
a trio of seasonal desserts	

*These items are served raw or undercooked or contain (or may contain) 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.

We proudly source ingredients from local farmers and food producers whenever possible.
Our restaurant offers gluten-free options. We are not a gluten-free kitchen and cannot promise that our foods will be 100% gluten free.