

THE LAB

brewing co

LAB'S LUNCH MENU

(MONDAY - FRIDAY 11AM TILL 3:30PM)

SOLIDS

- **The LAB Burger** 6oz prime chuck, red wine onions, bacon, blue & gruyere cheese, arugula 11
- **Big Mick** two 3oz patties, american cheese, caramelized onions, shredded lettuce, tomato, pickles, fancy sauce 11
- **Diablo** two 3oz patties, pepper jack, caramelized onions and fresno chili peppers, chipotle aioli, habanero coulis 10

Sub portobello on any burger

- **Big Ass Tri Tip Chili** tri tip and black bean chili, big ass red, homemade jalapeno cheddar corn bread

Bowl	10
Cup	7
- **Pulled Pork Sandwich** smoked pork shoulder, chipotle stout BBQ sauce, coleslaw, ciabatta 10
- **Pork Belly Banh Mi** crispy braised pork belly, soy honey glaze, pickled carrots, breakfast radish, sliced jalapeno, cilantro, garlic aioli, French roll 12
- **Caprese Panini** sliced tomato and buffalo mozzarella, basil, mint/almond pesto, balsamic gastrique, focaccia 8
Add chicken \$4
- **Fig and Goat Cheese Panini** caramelized figs, goat cheese, clover honey, arugula, spicy candied pecans 8.5
- **Steak Sandwich** 6oz flatiron, Portobello mushrooms, gruyere, sliced tomato, arugula, gorgonzola aioli 14

Please Inform Server of Food Allergies

PIZZA

- **Margherita Flatbread** buffalo mozzarella, tomato sauce, basil, pecorino romano, garlic oil 11
- **Mushroom Flatbread** portobello, shiitake, taleggio, buffalo mozzarella, truffle cream, arugula, pecorino romano 13
- **Pepperoni Flatbread** tomato sauce, shredded mozzarella, pepperoni 13

LEAVES AND SHOOTS

- **Chicken Cobb** bacon, bleu crumbles, tomato, avocado, HB egg, bleu dressing 12
- **Tuna Nicoise** seared ahi, marble potatoes, hericot vert, cherry tomato, 6 minute egg, sherry vinaigrette 16
- **Fall Salad** roasted butternut, beets, goat cheese, pecans, lemon vinaigrette 10
- **Farro Chicken** cucumber, tomato, kalamata, feta, red onion, lemon herb vinaigrette 12
- **Raw Kale** pecorino, cranberry, pumpkin seeds, lemon vinaigrette 9
- **Mixed Greens** sherry vinaigrette 4
With Entree 2

SIDES

- **House made Fries** 4
With Entree 2
Blue Cheese & Garlic 8
Blue Cheese & Habanero Sauce 8
- **Brussels Sprouts** with Bacon 7
- **Asparagus** farm egg, garlic aioli 8
- **House Brew** with purchase of lunch 2
First beer only with purchase of lunch

LUNCH MENU

At The LAB, we emphasize an eclectic farm to table menu, using only the freshest ingredients and highest quality products.
LAB Access = Daily 11a.m. to close