



FRENCH CUISINE • LUNCH •
Picarda's
• LUNCH • FRENCH CUISINE



HOUSE COCKTAILS

BASIC WITCH16 <i>dillon's vodka, dillon's coffee liqueur, lavazza espresso, pumpkin spice</i>	MIMOSA16 <i>prosecco + choice of orange grapefruit guava</i>
WINTER RIDER16 <i>calvados, triple sec, lemon, gingerbread</i>	CAESAR16 <i>clamato juice, house spices + choice of vodka gin tequila</i>
LUNE ROUGE16 <i>dillon's gin, Cassis, lemon, cinnamon</i>	KIR ROYAL16 <i>prosecco + crème de cassis</i>

ZERO PROOF

12OZ FRESHLY SQUEEZED ORANGE JUICE	7.25
12OZ FRESHLY SQUEEZED JUICE FEATURE	7.25
12OZ SLOANE ICED TEA FEATURE	4.5
250ML LEITZ, EINS ZWEI ZERO, SPARKLING RIESLING / ROSÉ	9
5OZ LEITZ, EINS ZWEI ZERO, CHARDONNAY / PINOT NOIR	9
330ML PERONI 0.0	8

WINE BY GLASS(5OZ)

WHITE

STRACCALI, PINOT GRIGIO <i>lombardy, italy</i>	14.00
BELLE EGLANTINE, CHARDONNAY <i>pays d'oc, france</i>	16.00

RED

GIL FAMILY BODEGAS, GRENACHE NOIR <i>almansa, spain</i>	14.00
BELLE EGLANTINE, PINOT NOIR <i>pays d'oc, france</i>	16.00

SPARKLING AND ROSÉ

MIONETTO, PROSECCO <i>valdobbiadene, italy</i>	15.00
JULIETTE ROSÉ, GRENACHE <i>provence, france</i>	16.00



BEER AND CIDER

PERONI NASTRO AZZURRO 14OZ	10
ASAHI SUPER DRY 14OZ	10
NO BOATS ON SUNDAY CIDER 500ML	12
PERONI NASTRO AZZURRO CAPRI 330ML	8.5

LUNCH MENU



11AM - 2:30PM

TO SHARE

TRUFFLE ARANCINI.....	11
truffle aioli	
CHARCUTERIE.....	28
beef bresaola, prosciutto, coppa, saucisson, pickles, mustard, crostini	
GRILLED SOURDOUGH.....	7
Ricarda's house-made dip, marinated olives	
TRUFFLE PARMESAN FRENCH FRIES.....	8
truffle aioli	

BRUNCH

served with a field green salad + breakfast potatoes

BEEF BRISKET TARTINE.....	18
œuf à cheval, cheddar, crispy onion, shishito peppers	
WILD MUSHROOM + SPINACH OMELETTE.....	20
caramelized onion, parsley, feta crumble	
SHAKSHOUKA.....	20
two eggs baked in tomato sauce, roasted peppers, cilantro, goat cheese, sumac, sourdough toast	
CROISSANT CROQUE-MADAME.....	21
parisian ham, gruyère, two fried eggs	
RICARDA'S SIGNATURE.....	24
two eggs any style, maple sausage, bacon, lemon pancakes, sourdough toast	
LEMON RICOTTA PANCAKES.....	16
wild berries, maple syrup	



SALADS / SOUPS

AVOCADO.....	17	BUTTERNUT SQUASH SOUP.....	14
baby gem, cucumber, fried chickpeas, hummus, ras el hanout vinaigrette		gochujang, bacon, kale, pumpkin seeds	
SMOKED SALMON.....	21	TUNA NIÇOISE.....	23
dill yogurt tahini, golden beets, lacinato kale, pomegranate		seared tuna steak, pickled onions, black olives, tomatoes, green beans, quail egg, potato, aged balsamic vinaigrette	

ADD ONS

avocado 5.00 | spiced grilled chicken 8.00 | vodka-smoked salmon 6.00



LUNCH MENU



11AM - 2:30PM

MAINS

TRUFFLE + WILD MUSHROOM RISOTTO.....24

hibiscus sea salt, truffle oil, mascarpone

STEAK HACHÉ BURGER.....24

gruyère, bacon, lettuce, caramelized onions, magic sauce, parsley-truffle fries

PUMPKIN + WILD MUSHROOM RAVIOLI.....26

duck confit, figs, parmesan, aged balsamic

PACIFIC HALIBUT.....29

charred cauliflower mousse, spinach + oyster mushrooms, raisin, tangerine + olive salsa

HARISSA BRAISED SHORT RIBS.....30

sweet potato mash, brussels sprouts, carrot, crispy chickpeas, coriander bread crumb

STEAK + FRITES.....32

grilled 7oz top sirloin steak, black garlic butter, field greens, béarnaise sauce



DESSERT



COFFEE + TEA

PROFITEROLES.....10

choux pastry puffs, filled with your choice of ice cream, drizzled with hot chocolate sauce

ice cream (choice of 3)

vanilla

strawberry cheesecake

chocolate peanut butter

tiramisu

bourbon pecan

BREWED COFFEE.....3.25

ESPRESSO

SINGLE.....2.35

DOUBLE.....3.30

AMERICANO.....3.85

CAPPUCCINO.....4.25

LATTE.....4.75

CORTADO | FLAT WHITE

MACCHIATO.....3.85

LONDON FOG | CHAI LATTE.....5.75

MOCHA | HOT CHOCOLATE.....5.25

SLOANE TEA.....3.15

bold breakfast | heavenly cream | classic green
crimson berry | marrakesh mint | ginger twist
masala chai classic

MILK ALTERNATIVES

almond milk
soy milk
oat milk +\$0.75

