TO SHARE

Marinated Olives | 11
garlic olive oil, lemon & orange zest, chili flake, herbs

Cheese & Charcuterie | 18
smoking goose salame cotto & capocollo di dorman, beemster aged gouda, 
laclare chandoka, point reyes blue, traditional garnishes, assorted crackers

Fresh Garden Crudité | 13
broccoli falafel, smoked paprika hummus, seasonal vegetables, citrus tzatziki,
toasted pita chips, fresh herbs

Cajun Crab Cake | 12
pan seared corn, roasted red bell pepper, cayenne aioli

LIGHT

Chef's Soup du Jour
cup of soup: $4 | bowl of soup$8

Green Kale Salad | 13
citrus dijon vinaigrette, mint, serrano peppers, parmesan
cheese, lemon zest, sourdough croutons

Garden Salad | 11
olive oil & balsamic vinaigrette, shaved seasonal
vegetables, rainbow radish, heirloom baby greens

ENHANCEMENTS

Grilled Chicken | 5
Grilled Shrimp | 7
Seared Salmon | 9
ENTRÉES

Avocado Black Bean Burger | 17
sautéed wild mushrooms, fontina cheese, chipotle aioli,
brioche bun, housemade potato chips

Black Angus Beef Burger | 20
bourbon bacon jam, italian fontina cheese, whole grain mustard aioli,
highland pretzel bun, housemade potato chips

12 oz NY Steak | 32
garlic whipped potatoes, seared broccoli, glazed heirloom carrots, black peppercorn jus,
fresh herbs

Wild Scottish Salmon | 23
roasted seasonal squash variations, glazed green kale, granny smith apples, fresh fennel,
mixed fine herbs

Roasted Cauliflower Steak | 19
roasted cauliflower variations, glazed quinoa, green kale, pickled raisin glaze,
toasted almonds

Wild Mushroom Pappardelle Pasta | 20
seared wild mushroom variations, confit garlic, glazed organic spinach, fresh thyme,
parmesan cheese, micro arugula

The Department of Public Health advises that consumption of raw or undercooked foods of animal origin, such as:
beef, eggs, fish, lamb, pork, poultry or shellfish, may result in an increased risk of foodborne illness.