

DINNER

{GF} gluten free
 {DF} dairy free
 {V} vegan
 {VA} vegan adaptable



Monday-Saturday:
 after 4:00 pm

Menu items reflect cash prices.
 Payments made by credit card
 are subject to a 3% convenience fee.

STARTERS

- OYSTERS* {GF}**\$MP
 10 | 1 | 5 | 6 | 0
- SOUP OF THE DAY**\$9
- VEGAN CHILI {GF, V}**\$9
 125 | 3 | 21 | 5 | 6
- HUMMUS {V}**\$18
 olive, chermoula, pine nut, vegetables,
 sourdough
 580 | 22 | 83 | 20 | 18
- EDAMAME {GF, V}**\$12
 sea salt & lemon or spicy
 280 | 12 | 39 | 7 | 4
- PORK DUMPLINGS**.....\$15
 pork and edamame, ginger broth, scallion
 380 | 24 | 12 | 30 | 2

- MANGO VEGGIE SPRING ROLLS {GF, V}**\$11
 carrot, cucumber, radish, rice noodles,
 basil, mint, peanut sauce
 280 | 10 | 42 | 8 | 3
- CHICKEN WINGS {GF}**\$16
choice of:
 · korean dry rub {DF}
 · gochujang {DF}
 · house bbq
 420 | 11 | 55 | 17 | 0
- PEI STEAMED MUSSELS* {DF}**\$21
 harissa broth, olives, chorizo,
 sourdough | +\$2 for extra bread
 650 | 22 | 43 | 65 | 2
- SHRIMP LETTUCE WRAP* {GF, DF}**.....\$21
 green papaya, mango, kelp noodles, 5
 spice peanut, peanut vinaigrette, cilantro
 345 | 10 | 30 | 40 | 6

SIDES

- HAND CUT FRIES {GF, VA}**.....\$9
 fry sauce | upgrade to garlic truffle fries.....\$2
- CURRIED CAULIFLOWER {GF, VA}**\$12
 ras el hanout, tikka sauce, pickled
 raisins
 180 | 4 | 23 | 5 | 5
- SESAME CARROTS {GF, VA}**\$11
 tahini yogurt
 130 | 6 | 16 | 6 | 3
- SEARED BROCCOLI {GF, VA}**\$11
 garlic, lemon, chili, parmesan,
 pine nuts
 200 | 14 | 17 | 10 | 7
- CRISPY POTATOES {GF, VA}**\$10
 crème fraîche, garlic, herbs, chives
 480 | 30 | 56 | 6 | 6
- ROASTED SWEET POTATOES {GF, DF, V}**.....\$11
 gochujang
 310 | 1.5 | 70 | 6 | 10
- TEMPURA VEGETABLES{GF, VA}**\$11
 seasonal vegetables, herbs, green
 goddess
 370 | 29 | 26 | 4 | 5

SALADS

- MIXED GREENS {GF, VA}**\$8 SMALL/\$13 LARGE
 spring mix, chèvre, dried cranberries,
 pepitas, ground flax seed, red wine
 vinaigrette
 250 | 20 | 13 | 7 | 3
- BABY KALE {GF, VA}**\$8 SMALL/\$13 LARGE
 manchego, pine nut, lemon-chili
 vinaigrette
 230 | 26 | 17 | 9 | 3
- CLASSIC CAESAR**\$15
 gem lettuce, caesar dressing, brioche
 crouton, cherry tomato, chive, parmesan
 810 | 66 | 33 | 25 | 3
- STEAK SALAD***\$23
 aleppo marinade, roasted vegetables,
 feta, avocado, tomato vinaigrette,
 oregano goddess
 490 | 27 | 36 | 37 | 12
- THE GEM**.....\$16
 gem lettuce, ranch, cherry tomato,
 avocado, radish, carrots, brioche crouton
 490 | 27 | 36 | 37 | 12

ENTREE

MISO GLAZED SEA BASS* {GF, DF}\$42

ginger-shiitake quinoa, sweet and sour
cucumber, cilantro

580 | 22 | 83 | 20 | 18

GRILLED SALMON*\$36

sweet potato gnocchi, creamed kale,
pecans

930 | 13 | 54 | 49 | 8

DUROC PORKCHOP {GF}.....\$32

bleu cheese grit, seared brussel, bourbon
maple glaze

760 | 65 | 33 | 44 | 7

BEEF TENDERLOIN* {GF}\$55

brussels hash, celery root puree,
truffle vinaigrette, crispy parsnip

890 | 67 | 35 | 44 | 8

ROASTED WILD ACRES CHICKEN BREAST**\$32

creamy farro-mushroom risotto,
mushrooms, watercress, chicken jus

740 | 21 | 70 | 45 | 10

BARRAMUNDI* {GF, DF}.....\$36

coconut red curry, winter vegetables,
bok choy, chili oil

790 | 56 | 26 | 49 | 5

HARVEST BOWL {GF, DF, V}.....\$20

beluga lentils, gochujang sweet potatoes,
sprouts, avocado, tomato confit

375 | 18 | 40 | 10 | 10

PASTA

MISO WILD MUSHROOM PASTA(VA)**\$25

spaghetti, roasted wild mushrooms, miso,
parmesan, szechuan chili crisp

1150 | 72 | 93 | 31 | 7

PAPPARDELLE BOLOGNESE\$24

filet, pappardelle, americana grana,
toasted sourdough

770 | 36 | 72 | 40 | 12

HANDHELDS

served with
side salad

FELLERS RANCH WAGYU BURGER*

cheddar, lettuce, tomato, onion,
special sauce

880 | 56 | 37 | 57 | 4

- \$21 -

BISON BURGER*

lettuce, tomato, onion,
avocado, lemon aioli

800 | 54 | 33 | 44 | 7

- \$23 -

FALAFEL BURGER {VA}

house falafel patty, lettuce,
tomato, red onion, tzatziki,
harissa aioli

870 | 41 | 90 | 39 | 18

- \$19 -

FLATBREADS

cold fermented sourdough
with mozzarella

TOMATO, FRESH MOZZARELLA, & BASIL

725 | 25 | 100 | 25 | 8

- \$20

BBQ, CHICKEN CONFIT,

FONTINA, PINEAPPLE, JALAPENO

740 | 33 | 77 | 35 | 2

- \$24

PEPPERONI & GIARDINIERA

900 | 50 | 78 | 35 | 2

- \$23

**ROASTED MUSHROOM, TRUFFLE, HERBED
RICOTTA, POMODORACCIO TOMATO****

810 | 30 | 96 | 39 | 14

- \$24

PASTA

MISO WILD MUSHROOM PASTA(VA)**\$25

spaghetti, roasted wild mushrooms, miso,
parmesan, szechuan chili crisp

1150 | 72 | 93 | 31 | 7

PAPPARDELLE BOLOGNESE\$24

filet, pappardelle, americana grana,
toasted sourdough

770 | 36 | 72 | 40 | 12

NUTRITIONAL INFORMATION

from left to right, the numbers under each menu item represent:
calories | fat | carbohydrates | protein | fiber

*These items are served raw or undercooked or may contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food born illness, especially if you have certain medical conditions.

**Wild mushrooms are not an inspected product and are harvested from a non inspected site.