

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

DINNER

Sunday: 10am-9pm
Monday - Thursday: 11am-9pm
Friday: 11am-10pm
Saturday: 10am-10pm

STARTERS

SOUP OF THE DAY(C) \$9/(B) \$13

VEGAN CHILI {GF, V}.....(C) \$9/(B) \$13
125 | 3 | 21 | 5 | 6

HUMMUS {V}\$18
chermoula, pine nut, cauliflower,
sourdough
580 | 22 | 83 | 20 | 18

MANGO VEGGIE SPRING ROLLS {GF, V}\$11
carrot, cucumber, radish, rice noodles,
basil, mint, peanut sauce
280 | 10 | 42 | 8 | 3

EDAMAME {GF, V}\$12
sea salt & lemon or spicy
280 | 12 | 39 | 7 | 4

PORK EDAMAME DUMPLINGS {DF}.....\$15
ginger soy broth, scallion, radish
380 | 20 | 25 | 25 | 5

SHRIMP LETTUCE WRAPS {GF, DF}\$21
green papaya, mango, kelp noodles,
peanut vinaigrette, cilantro
420 | 11 | 55 | 17 | 0

PEI STEAMED MUSSELS* {DF}\$21
harissa broth, olives, chorizo, Turtle
Bread sourdough | +\$2 for extra bread
650 | 22 | 43 | 65 | 2

SIDES

CURRIED CAULIFLOWER {GF, VA}.....\$13
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
smoked crème fraîche, chives
480 | 30 | 56 | 6 | 6

FRENCH FRIES {GF, VA}\$12
lemon aioli
480 | 30 | 56 | 6 | 6

ZA'ATAR SWEET POTATOES {GF, VA}.....\$11
hot honey
490 | 11 | 78 | 9 | 11

*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.

SALADS

MIXED GREENS {GF,VA}\$8 SM/\$13 LG
spring mix, chèvre, dried cranberries,
pepitas, ground flax seed, red wine
vinaigrette
250 | 20 | 13 | 7 | 3

BABY KALE {GF, VA}\$8 SM/\$13 LG
manchego, pine nut, lemon-chili
vinaigrette
230 | 26 | 17 | 9 | 3

CLASSIC CAESAR.....\$15
gem lettuce, caesar dressing, cherry
tomato, brioche crouton, parmesan,
chive
480 | 41 | 16 | 16 | 4

STRAWBERRY CITRUS {GF, VA}\$16
baby spinach, strawberries, red onion,
orange, feta, candied walnut, burnt
honey vinaigrette
410 | 31 | 31 | 9 | 6

GEM LETTUCE {VA}\$16
gem lettuce, ranch, cherry tomato,
radish, avocado, red onion, carrots,
brioche crouton
330 | 23 | 26 | 7 | 11

ENTREES

MISO GLAZED SEA BASS* {GF}\$45
ginger-shiitake quinoa, sweet and sour
cucumber, cilantro
580 | 22 | 83 | 20 | 18

GRILLED SALMON*\$36
spiced togarashi, carrots, citrus ponzu,
shiitake

JERK PORK TENDERLOIN* {GF, DF}.....\$30
fried plantains, coleslaw, jerk sauce
870 | 61 | 31 | 51 | 12

ROASTED WILD ACRES CHICKEN BREAST**\$32
farro-mushroom risotto, mushrooms,
chicken jus
740 | 21 | 70 | 45 | 10

LENTIL BOWL {GF, V}.....\$20
beluga lentils, za'atar sweet potatoes,
alfalfa sprouts, avocado, tomato confit
375 | 18 | 40 | 10 | 10

BEEF TENDERLOIN* {GF}\$55
asparagus ribbons, smoked ramp mustard,
smoked sour cream, tomato confit
890 | 67 | 35 | 44 | 8

STEAK FRITES* {GF}\$50
16 oz. ribeye, french fries, lemon aioli,
chimichurri

PASTA

Fresh Made Egg Noodles

SPAGHETTI PESTO ROSSO.....\$22
pesto rosso, pine nuts, grana padano,
micro basil
1090 | 70 | 86 | 35 | 7

MISO WILD MUSHROOM PASTA\$25
spaghetti, roasted wild mushrooms, miso,
parmesan, szechuan chili crisp
1150 | 72 | 93 | 31 | 7

PAPARDELLE CARBONARA.....\$24
peas, bacon, parmesan
770 | 36 | 72 | 40 | 12

NUTRITIONAL INFORMATION

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

HANDHELDS

served with
side salad

SMASH BURGER*
cheddar, lettuce, tomato, onion,
special sauce
880 | 56 | 37 | 57 | 4
- \$21 -

BISON BURGER*
lettuce, tomato, onion,
lemon aioli
800 | 54 | 33 | 44 | 7
- \$23 -

FALAFEL WRAP {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
bbq, chicken confit,
pineapple, jalapeno, fontina
740 | 33 | 77 | 35 | 2
- \$24 -

PEPPERONI & HOT HONEY
900 | 50 | 78 | 35 | 2
- \$23 -

WILD MUSHROOM
roasted wild mushrooms, fresh mozzarella
fontina, parmesan, black truffle vinaigrette
680 | 35 | 60 | 31 | 4
- \$24 -

ADD PROTEIN

CHICKEN BREAST {GF}\$10
190 | 3.5 | 0 | 36 | 0
GRILLED SALMON* {GF}\$15
230 | 14 | 0 | 25 | 0
STEAK* {GF}\$16
250 | 15 | 0 | 28 | 0
GRILLED GARLIC SHRIMP* {GF}\$12
135 | 3 | 1 | 27 | 0