

DINNER

served daily 3 pm - 11 pm

SHARE PLATES

SOUP OF THE DAY	6.00 / 9.00
cup / bowl	
CRISPY BRUSSELS SPROUTS	9.00
sweet and sour	
ROASTED HONEY NUT SQUASH	10.00
harissa, yogurt, toasted almonds	
BLISTERED SHISHITOS	10.00
citrus, sea salt	
MOZARELLA STICKS	11.00
italian breadcrumbs, pomodoro	
TRUFFLE FRIES	11.00
chives, parmesan cheese	
GUACAMOLE	12.00
corn tortilla chips, pomegranate, pistachios, cilantro	
WILD MUSHROOM RISOTTO POPPERS	13.00
romesco, aged parmesan	
ARUGULA SALAD	14.00
burrata, garlic breadcrumbs, radishes, dijon-sherry vinaigrette	
LITTLE GEM CAESAR SALAD	14.00
homemade croutons, pink peppercorns, parmesan	
+ CRISPY BACON	5.00
+ GRILLED CHICKEN	6.00
SALMON MISO TACOS	15.00
serrano, cilantro	
CRISPY ROCK SHRIMP	16.00
sriracha emulsion, tobiko, chives	
YELLOW FIN TUNA	17.00
crispy rice, spicy mayo, scallions	
add 2 for prix fixe	

MAINS

CRISPY CHICKEN SANDWICH	17.00
cheddar biscuit, honey butter, hot sauce, cabbage	
GREEN FIG BURGER	19.00
cheddar cheese, caramelized onions, special sauce, fries	
BEYOND BURGER (V)	24.00
swiss cheese, pickled onions, avocado, fries	
1/2 ROASTED CHICKEN	27.00
brussels sprouts, honey nut squash, harissa, roasted shallot jus	
SHRIMP SCAMPI	27.00
linguini, tomato, peas, garlic confit	
PLANCHA SALMON	28.00
wild mushrooms, squash, sofrito	
STEAK FRITES	32.00
fresh herb butter	
add 6 for prix fixe	

FLATBREADS

CHEF'S FLATBREAD	M.P
PUTTANESCA	14.00
olives, tomatoes, capers, feta, arugula, onions	
WILD MUSHROOM	15.00
ricotta, mozzarella, parmesan	
MARGHERITA	15.00
mozzarella, stewed tomato sauce, basil	
ITALIANA	15.00
bacon, italian sausage, pepperoni	

PRIX FIXE 42

CUP OF SOUP
CHOICE OF ONE SHARED PLATE AND MAIN
(SWEET TOOTH? SUB SHARED PLATE FOR A DESSERT)

EXECUTIVE CHEF
CESAR PINTO

Before placing your order, please inform your server if a person in your party has a food allergy Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.