



## BEGINNINGS

<b>SMASHED ORGANIC AVOCADO TOAST</b>	<b>\$18</b>
<i>pomegranate seeds, toasted almonds, roasted tomato &amp; poached organic egg on toasted seven grain country bread (egg +3 // feta +2)</i>	
<small>DF</small>	
<b>CRISPY CAULIFLOWER</b>	<b>\$14</b>
<i>spicy vegan mayo</i>	
<small>V DF</small>	
<b>GRILLED OCTOPUS</b>	<b>\$16</b>
<i>crispy potatoes, sofrito &amp; garlic aioli</i>	
<small>DF</small>	
<b>TUNA TARTARE TACOS</b>	<b>\$14</b>
<i>yellow fin tuna, guacamole &amp; chili aioli</i>	
<small>DF</small>	
<b>SWEET &amp; HOT CHICKEN LOLLIOPS</b>	<b>\$11</b>
<i>organic chicken wings, soy mirin glaze, fresno chili &amp; scallion</i>	
<small>DF</small>	
<b>KOBE MEATBALLS</b>	<b>\$18</b>
<i>homemade gravy, basil &amp; parmesan</i>	
<b>SHISHITO PEPPERS</b>	<b>\$9</b>
<i>tarragon truffle aioli</i>	
<b>MAC &amp; CHEESE</b>	<b>\$11</b>
<i>aged cheddar &amp; toasted breadcrumbs (Nueske's bacon +2 // Maine lobster +4)</i>	
<b>BUTTERNUT SQUASH SOUP</b>	<b>\$12</b>
<i>coconut milk, garlic, ginger, toasted pumpkin seeds, chive oil</i>	
<small>GF V DF</small>	
<b>SOUP OF THE DAY</b>	<b>\$11</b>
<i>local, market-driven soup of the day</i>	

## VEGETABLES

<b>SPICED CASHEW SWEET POTATOES</b>	<b>\$12</b>
<i>crispy kale, honey nori aioli</i>	
<b>CAULIFLOWER RICE</b>	<b>\$12</b>
<i>roasted red pepper, golden raisin, toasted pistachio, crispy kale</i>	
<small>V DF</small>	
<b>SHAVED BRUSSELS SPROUTS</b>	<b>\$11</b>
<i>butternut squash, honey roasted almonds</i>	
<small>GF V DF</small>	
<b>PARMESAN TRUFFLE FRIES</b>	<b>\$11</b>
<i>18 month parmesan</i>	

## FROM THE MARKET

<b>BABY GEM CAESAR SALAD</b>	<b>\$18</b>
<i>sugar snap peas, asparagus, avocado, sunflower seeds, lemon parmesan vinaigrette (avocado +3 // organic chicken +7 // scottish salmon +8 yellow fin tuna +8 // hanger steak +9 // grilled shrimp +9)</i>	
<b>THE BEST KALE SALAD</b>	<b>\$15</b>
<i>pine nuts, pecorino &amp; roasted red pepper vinaigrette (avocado +3 // organic chicken +7 // scottish salmon +8 yellow fin tuna +8 // hanger steak +9 // grilled shrimp +9)</i>	
<small>GF</small>	
<b>MEDITERRANEAN GRILLED SHRIMP BOWL</b>	<b>\$23</b>
<i>farro, market veggies, falafel, feta cheese, sunny-side egg, toasted sesame seeds &amp; sumac vinaigrette</i>	
<b>KALE QUINOA CHICKEN SALAD</b>	<b>\$24</b>
<i>poached organic chicken, heirloom tomato, roasted sweet potato, toasted coconut, avocado, shallot vinaigrette</i>	
<small>GF DF</small>	
<b>MISO SALMON SALAD</b>	<b>\$25</b>
<i>kale, farro, roasted brussels sprouts, blueberries, pomegranate, pumpkin seeds, citrus cilantro yogurt, sesame honey vinaigrette</i>	
<b>LOBSTER COBB SALAD</b>	<b>\$27</b>
<i>butter poached Maine lobster, hard-boiled egg, corn purée, dill Havarti cheese, charred corn, oven roasted tomato vinaigrette</i>	
<b>THE IMPOSSIBLE BURGER</b>	<b>\$19</b>
<i>plant-based protein patty, iceberg lettuce, tomato, red onion, house pickles, vegan 1000 island dressing, sesame brioche</i>	
<small>V DF</small>	
<b>TUNA POKE BOWL</b>	<b>\$24</b>
<i>avocado, tomato, sour apple, pineapple, yuzu-chili brown rice, crispy taro</i>	
<small>DF</small>	
<b>LOBSTER ROLL</b>	<b>\$27</b>
<i>fresh Maine lobster &amp; truffle lemon aioli on toasted brioche</i>	
<b>GRILLED LOCAL MAHI SANDWICH</b>	<b>\$23</b>
<i>red wine-braised cabbage, avocado &amp; chipotle ranch on toasted ciabatta</i>	
<b>FRESH CATCH OF THE DAY</b>	<b>\$29</b>
<i>6oz simply grilled fish of the day, shaved seasonal vegetables, kale pesto</i>	
<small>GF DF</small>	

## FARM

<b>CHICK N' EGG SANDWICH</b>	<b>\$19</b>
<i>organic crispy chicken, sunny-side up egg, arugula, caramelized onions, pickles &amp; herb mayo on sesame seed bun</i>	
<b>ROAST BEEF FRENCH DIP</b>	<b>\$19</b>
<i>organic grass-fed Black Angus, aged swiss &amp; horseradish aioli on toasted brioche bun</i>	
<b>BRASS BURGER</b>	<b>\$25</b>
<i>8oz dry-aged beef blend, aged cheddar &amp; crispy onion ring on toasted brioche bun (+ Nueske's bacon, avocado or mushroom // 3ea)</i>	
<b>STEAK FRITES</b>	<b>\$28</b>
<i>8oz grilled hanger steak &amp; parmesan truffle fries</i>	

EATING RAW OR UNDERCOOKED ITEMS SUCH AS MEATS, POULTRY, SHELLFISH OR EGGS MAY INCREASE THE RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS

•LUNCH•