



BEGINNINGS

SMASHED ORGANIC AVOCADO TOAST	\$18
<i>pomegranate seeds, toasted almonds, roasted tomato & poached organic egg on toasted seven grain country bread (egg +3 // feta +2)</i>	
CRISPY CAULIFLOWER	\$14
<i>spicy vegan mayo</i>	
GRILLED OCTOPUS	\$16
<i>crispy potatoes, sofrito & garlic aioli</i>	
TUNA TARTARE TACOS	\$14
<i>yellow fin tuna, guacamole & chili aioli</i>	
SWEET & HOT CHICKEN LOLLIPOPS	\$11
<i>organic chicken wings, soy mirin glaze, fresno chili & scallion</i>	
KOBE MEATBALLS	\$18
<i>homemade gravy, basil & parmesan</i>	
SHISHITO PEPPERS	\$9
<i>tarragon truffle aioli</i>	
MAC & CHEESE	\$11
<i>aged cheddar & toasted breadcrumbs (Nueske's bacon +2 // Maine lobster +4)</i>	
BUTTERNUT SQUASH SOUP	\$12
<i>coconut milk, garlic, ginger, toasted pumpkin seeds, chive oil</i>	
SOUP OF THE DAY	\$11
<i>local, market-driven soup of the day</i>	
VEGETABLES	
SPICED CASHEW SWEET POTATOES	\$12
<i>crispy kale, honey nori aioli</i>	
CAULIFLOWER RICE	\$12
<i>roasted red pepper, golden raisin, toasted pistachio, crispy kale</i>	
SHAVED BRUSSELS SPROUTS	\$11
<i>butternut squash, honey roasted almonds</i>	
PARMESAN TRUFFLE FRIES	\$11
<i>18 month parmesan</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

MARKET

BABY GEM CAESAR SALAD	\$18
<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>	
THE BEST KALE SALAD	\$15
<i>pine nuts, pecorino & roasted red pepper vinaigrette (avocado +3 // organic chicken +7 // scottish salmon +8 yellow fin tuna +8 // hanger steak +9 // grilled shrimp +9)</i>	
MEDITERRANEAN GRILLED SHRIMP BOWL	\$23
<i>farro, market veggies, falafel, feta cheese, sunny-side egg, toasted sesame seeds & sumac vinaigrette</i>	
KALE QUINOA CHICKEN SALAD	\$24
<i>poached organic chicken, heirloom tomato, roasted sweet potato, toasted coconut, avocado, shallot vinaigrette</i>	
MISO SALMON SALAD	\$25
<i>kale, farro, roasted brussels sprouts, blueberries, pomegranate, pumpkin seeds, citrus cilantro yogurt, sesame honey vinaigrette</i>	
LOBSTER COBB SALAD	\$27
<i>butter poached Maine lobster, hard-boiled egg, pancetta, corn purée, dill Havarti cheese, charred corn, oven roasted tomato vinaigrette</i>	
THE IMPOSSIBLE BURGER	\$19
<i>plant-based protein patty, iceberg lettuce, tomato, red onion, house pickles, vegan 1000 island dressing, sesame brioche</i>	
MUSHROOM SPAGHETTI	\$21
<i>wild mushroom, sugar snap peas, tomato & parmesan (organic chicken +7 // hanger steak +9 // grilled shrimp +9)</i>	
TUNA POKE BOWL	\$24
<i>avocado, tomato, sour apple, pineapple, yuzu-chili brown rice, crispy taro</i>	
LOBSTER ROLL	\$27
<i>fresh Maine lobster & truffle lemon aioli on toasted brioche bun</i>	
GRILLED LOCAL MAHI SANDWICH	\$23
<i>red wine-braised cabbage, avocado & chipotle ranch on toasted ciabatta</i>	
FRESH CATCH OF THE DAY	\$29
<i>6oz simply grilled fish of the day, shaved seasonal vegetables, kale pesto</i>	
FARM	
ORGANIC CRISPY CHICKEN SANDWICH	\$19
<i>caramelized onions, pickles, arugula, herb mayo (+egg // 3)</i>	
ROAST BEEF FRENCH DIP	\$19
<i>organic grass-fed Black Angus, aged swiss & horseradish aioli on toasted brioche bun</i>	
BRASS BURGER	\$25
<i>8oz dry-aged beef blend, aged cheddar & crispy onion ring on toasted brioche bun (+ Nueske's bacon, avocado or mushroom // 3ea)</i>	
STEAK FRITES	\$28
<i>8oz grilled hanger steak & parmesan truffle fries</i>	