



BEGINNINGS

CHOPPED SALAD <i>piquillo pepper, honey walnuts, bacon blue cheese croutons, honey mustard vinaigrette</i>	\$14
CRISPY CAULIFLOWER <i>spicy vegan mayo</i> V DF	\$14
KOBE MEATBALLS <i>homemade gravy, basil & parmesan</i>	\$18
GRILLED OCTOPUS <i>crispy potatoes, sofrito & garlic aioli</i> DF	\$16
STEAMED MUSSELS <i>ginger, white wine, jalapeño, sourdough</i>	\$18
TUNA TARTARE TACOS <i>yellow fin tuna, guacamole & chili aioli</i> DF	\$14
POTATO CHIP-CRUSTED CALAMARI <i>citrus mustard aioli</i>	\$15
KALE & ARTICHOKE DIP <i>warm tortilla chips</i>	\$16
SHISHITO PEPPERS <i>tarragon truffle aioli</i>	\$9
BUTTERNUT SQUASH SOUP <i>coconut milk, garlic, ginger, toasted pumpkin seeds, chive oil</i> GF V DF	\$12
SOUP OF THE DAY <i>local, market-driven soup of the day</i>	\$11

VEGETABLES

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

MARKET

CRISPY EGGPLANT PARM <i>parmesan-crust eggplant, creamy burrata, oven roasted tomato sauce</i>	\$22
BABY GEM CAESAR SALAD <i>sugar snap peas, asparagus, avocado, sunflower seeds, lemon parmesan vinaigrette</i> (avocado +3 // organic chicken +7 // scottish salmon +8 // yellow fin tuna +8 // hanger steak +9 // grilled shrimp +9)	\$18
MUSHROOM SPAGHETTI <i>wild mushroom, sugar snap peas, tomato & parmesan</i> (organic chicken +7 // hanger steak +9 // grilled shrimp +9)	\$21
KALE QUINOA CHICKEN SALAD <i>poached organic chicken, heirloom tomato, roasted sweet potato, toasted coconut, avocado, shallot vinaigrette</i> GF	\$24
LOBSTER ROLL <i>fresh Maine lobster & truffle lemon aioli on toasted brioche bun</i>	\$27
THE IMPOSSIBLE BURGER <i>plant-based protein patty, iceberg lettuce, tomato, red onion, house pickles, vegan 1000 island dressing on toasted semolina</i> V DF	\$19
LOBSTER COBB SALAD <i>butter poached Maine lobster, hard-boiled egg, pancetta, corn purée, dill Havarti cheese, charred corn, oven roasted tomato vinaigrette</i>	\$27
FRESH CATCH OF THE DAY <i>6oz simply grilled fish of the day, shaved seasonal vegetables, kale pesto</i> GF DF	\$29

FARM

BRASS STEAK SALAD <i>arugula, quinoa, charred onion, baby corn, avocado, spiced sunflower seed, crispy tortilla, cilantro-lime vinaigrette</i> DF	\$27
ORGANIC CRISPY CHICKEN SANDWICH <i>caramelized onions, pickles, arugula, herb mayo</i> (+egg // 3)	\$19
BRASS BURGER <i>8oz dry-aged beef blend, aged cheddar & crispy onion ring on toasted brioche bun</i> (+ Nueske's bacon, avocado or mushroom // 3ea)	\$25
BUTTERMILK FRIED CHICKEN <i>mashed potatoes & honey butter</i>	\$27
STEAK FRITES <i>8oz grilled hanger steak & parmesan truffle fries</i>	\$28
CHICKEN UNDER A BRICK <i>organic crispy chicken, brussels sprouts, caramelized onions, pan jus</i> GF	\$29
CENTER CUT FILET MIGNON <i>8oz grass-fed, garlic herb crusted filet, bacon, arugula salad & marinated tomatoes</i>	\$34

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