

• LUNCH •

Monday through Friday 11:30AM - 5PM

SMALL PLATES

CRISPY CAULIFLOWER *spicy vegan mayo* \$15 (df, v)

SHISHITO PEPPERS *tarragon truffle aioli* \$11 (df)

SHAVED BRUSSELS SPROUTS *butternut squash, honey roasted almond* \$12 (gf, df)

GRILLED OCTOPUS *crispy potatoes, sofrito, garlic aioli* \$17

TUNA TARTARE TACOS *yellow fin tuna, guacamole, chili aioli* \$16 (df)

PARMESAN TRUFFLE FRIES *18 month parmesan* \$12

FRENCH ONION SOUP *caramelized onions, brandy, sherry vinegar, gruyere cheese gratin* \$14

SALADS

BABY GEM CAESAR *sugar snap peas, asparagus, avocado, sunflower seeds, croutons, lemon parmesan vinaigrette* \$19
(*avocado +3 // organic chicken +7 // scottish salmon +8 // yellow fin tuna +8 // grilled shrimp +9 // hanger steak +9*)

THE BEST KALE *pine nuts, pecorino, roasted red pepper vinaigrette* \$16 (gf)
(*avocado +3 // organic chicken +7 // scottish salmon +8 // yellow fin tuna +8 // grilled shrimp +9 // hanger steak +9*)

COCONUT KALE CHICKEN *quinoa, heirloom tomato, sweet potato, toasted coconut, poached organic chicken
avocado, shallot vinaigrette* \$25 (gf, df)

MISO SALMON *kale, farro, brussels, avocado, blueberries, pomegranate, pumpkin seeds, cilantro yogurt,
sesame honey vinaigrette* \$26

PASTA + BOWLS

MUSHROOM SPAGHETTI *wild mushroom, sugar snap peas, tomato, parmesan* \$22
(*organic chicken +7 // hanger steak +9 // grilled shrimp +9*)

SPINACH POWER *toasted quinoa, spinach pureé, avocado, pine nuts, soft poached egg, sesame seeds* \$19 (gf)

TUNA POKE *avocado, cucumber, seaweed salad, roasted cashew, brown rice, shichimi, sweet-sesame dressing* \$24 (df)

GRILLED SHRIMP *farro, market veggies, falafel, feta, sunny-side egg, sesame seeds, sumac-lemon vinaigrette* \$26

SALMON LENTIL *collard greens, poached egg, crispy shallots, dill creme fraiche, champagne shallot vinaigrette* \$28

SANDWICHES + ENTREES

SMASHED ORGANIC AVOCADO TOAST *pomegranate, almonds, roasted tomato, poached egg, seven grain bread* \$19
(*extra egg +3 // feta +2*)

THE CLASSIC BURGER *7oz classic beef blend, American cheese, pickles, onions, ketchup-mustard-mayo* \$25
(*plain fries +3 // truffle fries +5 // Nueske's bacon +3 // fried egg +3*)

ORIGINAL CRISPY CHICKEN SANDWICH *Boston lettuce, tomato, spicy buttermilk dressing, brioche bun* \$21

LOBSTER ROLL *fresh Maine lobster, truffle lemon aioli, brioche bun* \$28

THE BEYOND BURGER *plant-based patty, lettuce, tomato, onion, pickles, vegan aioli, semolina bread* \$21 (df, v)

STEAK FRITES *8oz grilled hanger steak, parmesan truffle fries* \$29

FRESH CATCH OF THE DAY *please ask your server* \$30