



Chef Ellie Rose

the kitchen

JULY 27-31, 2026

FRESH, LOCAL, AND THOUGHTFULLY SOURCED

Over the past week, a few guests have reached out with questions about the recent lettuce-related food safety concerns. We completely understand the hesitation, and we wanted to share a little about how we source and prepare our salads.

Whenever possible, we purchase organic, locally grown lettuces from trusted farms and growers. We do not use pre-bagged, pre-shredded, or iceberg lettuce in our kitchen. Supporting local agriculture has always been important to us—not only because the quality and flavor are better, but because we value knowing where our food comes from.

Your trust means everything to us, and food safety is never an afterthought. We're committed to serving meals we would proudly put on our own family's table.

LAST CALL FOR THE JULY LUNCH MENU

Can you believe July is already wrapping up? This is the final week to enjoy our current lunch menu before we introduce a fresh lineup inspired by late summer's best ingredients.

If you've been meaning to try a favorite—or stock up on lunches for the week—now's the time. We can't wait to share what's coming next.



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