

# Refined Roots

## For the Table

### Deviled Eggs 11

bacon jam, paprika, parsley, tabasco

### Mediterranean Dips 14

whipped feta with olive tapenade,  
beet hummus with goat cheese,  
tzatziki, served with naan

*add hand picked vegetables 4*

### Urban Sprouts 12

crispy brussel sprouts, whipped feta, bacon jam  
pickled red onion

### Tri-Color Carrots 13

orange, purple, yellow carrots, goat cheese,  
cranberries, walnuts, pomegranate balsamic

### Bruschetta Burrata 15

homemade tomato basil bruschetta on top of  
fresh burrata served with french baguette

### Salmon Tartar\* 16

avocado, ponzu, citrus caviar, spicy aioli  
with rice crisps

### Tuna Tataki \* 16

sesame ahi tuna, asian pickled slaw, spicy aioli

### Turkey Meatballs 12

homemade meatballs with house marinara and  
ricotta cheese with side of toasted baguette

### Bulgogi Beef Lettuce Wraps 19

asian pear marinated tenderloin, pickled  
vegetables, bibb lettuce, crispy rice paper

### Blue Crab & Corn Dip 17

jumbo & colossal lump crab, fire roasted corn  
and poblano succotash, herb infused cream,  
parmesan, served with toasted crostini

### Gochujang chicken wings 16

sweet chili glaze served with bleu cheese ranch

### Truffle Parm Fries 10

black and white truffle oil, cojita, chives,  
parmesan, served with mushroom garlic aioli

### Triple Cheese & Shroom 20

gluten free cauliflower crust flatbread, tarragon  
aioli, roasted mushrooms, goat cheese, feta,  
mozzarella, spinach, figs, balsamic glaze.

*-Gluten Free pita available for all items above-*

## Soup and Salads

### Homemade Soup mkt

tomato soup or  
soup of the day

### Horiatiki Salad 14

artisanal lettuce, tomatoes, cucumber, bell  
peppers, red onion, feta cheese, tzatziki,  
vinaigrette

### Power Salad 15

spinach, baby kale, red and yellow beets,  
crumbled bleu cheese, candied walnuts, balsamic

### Add to any salad:

Ahi Tuna\* 10 / grilled chicken 6 / salmon 10  
bulgogi beef 9 / pork belly 8 / shrimp 8

## Primaries

### Korma Salmon 29

tri-color carrots, broccoli, herb butter

### Smoked Pork Belly 24

goghujang asain pear glaze, sesame brussel  
sprouts, pickled vegetables

### 14 oz Ribeye 42

bacon cognac cream sauce, wild mushrooms,  
rosemary potatoes, broccoli

### Garden Noodles 21

vegan fettuccini, pistachio, pine nuts, basil,  
marinated tomatoes, spinach

### Truffle & Wild Mushroom Risotto 26

king trumpet, maitake, hon shimeji, arborio rice,  
parmesan reggiano

### Shrimp Orzo 26

tomatoes, kalmata olives, lemon, parsley, feta

### Lemon Dijon Chicken 22

panko chicken breast, mix greens, citrus  
vinaigrette, dried cranberries, granny smith  
apples, goat cheese

## Handhelds

### Turkey Burger Caprese 17

turkey burger, house-made pesto, tomato,  
mozzarella, spinach, on a brioche bun *-gf bun \$1*

### The Brad 18

two beef smash patties, cheddar cheese,  
daddy sauce, lettuce, tomato, onion, pickle,  
on a brioche bun *-gf bun \$1*

### Bird on Fire 17

hand battered crispy chicken, honey lemon  
sriracha aioli, lettuce, tomato, onion, pickle,  
on a brioche bun *-gf bun \$1*

### Grown Up Grilled Cheese 17

cheddar, mozzarella, roasted tomato, bacon jam,  
balsamic onions, accompanied by our homemade  
tomato soup

*all handhelds are served with fries or petite salad.  
upgrade to an elevated side for \$3*

## Elevated Sides

*sweet potato fries 6*

*truffle parm fries 6*

*rosemary potatoes 5*

*raw garden veggies 5*

*cup of fruit 5*

*petite salad 5*

*broccoli 6*

*tri color carrots 6*

*ask your server for specials we might have*

*~please inform your server of any big allergies as not all ingredients are listed*

*\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness,*