

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, pickled red onion, bacon jam

Root Florets 12

crispy cauliflower, tahenna puree, harissa, pistachios, raisin, parsley

Truffle Parm Fries 10

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

Salmon Tartar* 16

avocado, ponzu, citrus caviar, togarashi, creme fraiche, chives, rice crisps

Tuna Tataki * 17

sesame ahi tuna, asian pickled slaw, spicy aioli

Pork Belly Bao 15

chashu marinade, pickled vegetables, hoisin horseradish dip, chopped cilantro

Burrata 15

homemade pesto, sweet peppers, confit tomatoes, fresh bread

Bulgogi Beef Lettuce Wraps 19

pickled vegetables, peanut chili slaw, crispy noodles

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.

Triple Cheese & Shroom 20

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

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

Atlantic Salmon 28

herbed yogurt, petite pois, citrus segments

Smoked Pork Belly 22

korma curry, pickled cauliflower, madras, cashews

14 oz Ribeye 42

mushroom bacon cognac cream sauce, with wild mushrooms

Garden Noodles 20

vegan fettuccini, pistachio aglio e olio sauce, basil, marinated tomatoes, spinach

Truffle & Wild Mushroom Risotto 26

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

Shrimp Orzo 26

tomatoes, kalmata olives, lemon, parsley, feta

Field Chicken 21

garlic marinated chicken, wheat berry risotto, white beans, tomato, kale, fresh lemon and garlic

Handhelds

Turkey Burger Caprese 17

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

The Brad 18

2x 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, aji amirillo sauce, 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

The Karen 16

zucchini, mushroom, chevre, mozzarella, pesto on our basil focaccia

all handhelds are served with hand craft fries or urban slaw. upgrade to an elevated side for \$3

sweet potato fries / truffle parm fries /
petite salad / raw garden veggies / cup of fruit

Never Skip Dessert

Lava cake 12

chocolate, caramel, coconut, walnuts

Tres Leches 10

vanilla, coconut milk, cinnamon

Lemon Bar 10

berry mascarpone. berry compote