

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

Salmon Tartar* 16

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

Tuna Tataki * 16

sesame ahi tuna, asian pickled slaw, spicy aioli

Pork Belly Bao 15

pickled vegetables, hoisin horseradish dip, chives

Burrata 15

homemade pesto, sweet peppers, confit tomatoes,
fresh bread

Bulgogi Beef Lettuce Wraps 19

pickled vegetables, horseradish hoisin,
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

Harvest Salad (vegan) 13

kale, roasted sweet potato, butternut squash,
shaved carrots, sunflower seeds, pomegranate
dressing

Add to any salad:

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

Primaries

Atlantic Salmon 29

tri-color carrots, broccolini, herb butter, yellow
squash purée

Smoked Pork Belly 24

goghujang asain pear purée, sesame brussel
sprouts, pickled vegetables

14 oz Ribeye 42

wild mushroom bacon cognac cream sauce,
rosemary potatoes, broccolini

Garden Noodles 21

vegan fettuccini, pistachio aglio e olio sauce,
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 21

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

The Karen 16

basil focaccia, zucchini, mushroom, red onion
yellow squash, ricotta, pesto, mozzarella
add grilled chicken breast 4

*all handhelds are served with hand craft fries or
urban slaw. 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

broccolini 6

tri color carrots 6

ask your server for specials we might have

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