

LUNCH

STARTERS/SALADS.

WINTER SQUASH SOUP (v)	8.
spiced creme fraiche, candied pumpkin seeds	
CRISPY SHRIMP TACOS	6.ea
guacamole, red onion, aji crema	
KALE SALAD (v) (g)	13.
brussels sprouts, parmesan, hazelnuts, verjus	
BEET & BURRATA (v)	12.
roasted beet tartar, arugula, crostini	
COBB SALAD (g)	16.
chicken, bacon, bleu cheese, avocado, tomato, egg, balsamic vinaigrette	
GREEK SALAD (v)	13.
creamy feta dressing, feta, za'atar chips, peppadew hummus, olives, onion, tomato, cucumber	
ROASTED FIG WEDGE (g)	13.
boston bibb, gorgonzola fondue, candied bacon, spiced walnuts	
add falafel 6.	
add chicken or *shrimp 7.	
add *steak or *salmon 9.	

SANDWICHES.

SMOKY PEPPER GRILLED CHEESE (v)	13.
manchego, house boursin, crispy shallots, smoky pepper jam, house-made chips & greens	
*BURGER	15.
cheddar, LTO, pickles, fries	
*SANDWICH OF THE DAY	MKT.
ask your server	
REUBEN	15.
sauerkraut, swiss, thousand island, house-made chips & greens	
*SALMON BURGER SLIDERS	15.
miso aioli, pineapple-cabbage slaw, house-made chips & greens	
GRILLED CHICKEN PANINI	15.
chipotle bacon, refried beans, tomatillo salsa, jack cheese, spicy aioli, house-made chips & greens	
FALAFEL PLATE (v)	16.
spinach falafel, tzatziki, walnut muhammara, cucumber olive relish, mini pitas	

FLATBREADS.

WILD MUSHROOM (v)	16.
fontina, ricotta, caramelized onion, truffle oil	
BACON & SQUASH	15.
fresh mozzarella, house boursin, crispy kale	
TOMATO & MOZZARELLA (v)	14.
basil, evoo	
add pepperoni 2.	
*SEARED TUNA	17.
spicy aioli, crispy shallots, arugula, cucumber, ponzu	

flatbreads available on a gluten free basil crust

ENTREES.

VEGGIE TAGINE (v) (g)	18.
harissa braised eggplant, chickpeas, basmati	
BOLOGNESE	14.
veal, pork, beef, mascarpone, herbs	
WARM GRAIN BOWL (v)	12.
farro, einkorn, quinoa, veggies, ginger pineapple vinaigrette	
add falafel 6.	
add chicken or *shrimp 7.	
add *steak or *salmon 9.	

SNACKS.

POPCORN (g)	5.
bacon, caramel	
SWEET & SPICY PEANUTS (v) (g)	5.
HOT QUESO DIP & CHIPS (v) (g)	12.
STUFFED PEPPADEWS (v) (g)	5.
feta, honey	
TRUFFLE FRIES (v) (g)	9.
parmesan, rosemary aioli	
FRIES (v) (g)	7.
CHICKPEA FRIES (v) (g)	10.
whipped feta, za'atar, lemon	

BEVERAGES.

COFFEE	3.
CAPPUCCINO	4.
ESPRESSO	4.
MEM TEA	3.
earl grey (black)	
english breakfast (black)	
china green jade (green)	
moroccan mint (green)	
rooibos decorated (herbal) (cf)	
lemon chamomile (herbal) (cf)	
crimson berry (herbal) (cf)	
FRESH BREWED ICED TEA	3.
traditional (black)	

HOUSE-MADE SODA 4.

grapefruit pear
mango orange
blackberry pineapple mint

(v) vegetarian
(g) available gluten free
*Consumer Advisory: These items may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

Before placing your order, please inform your server if a person in your party has a food allergy.