

## LUNCH

### STARTERS/SALADS.

WINTER SQUASH SOUP (v) spiced creme fraiche, candied pumpkin seeds	8.
CRISPY SHRIMP TACOS guacamole, red onion, aji crema	6. ea
KALE SALAD (v) (g) brussels sprouts, parmesan, hazelnuts, verjus	13.
CLASSIC CAESAR romaine hearts, parmesan, focaccia croutons	10.
KALE & BRUSSELS SPROUT CAESAR parmesan, focaccia croutons	12.
COBB SALAD (g) chicken, bacon, bleu cheese, avocado, tomato, egg, balsamic vinaigrette	16.
GREEK SALAD (v) creamy feta dressing, feta, za'atar chips, peppadew hummus, olives, onion, tomato, cucumber	13.
BEEF & FARRO SALAD (v) crispy goat cheese, spiced walnuts, shaved fennel, arugula, sherry vinaigrette	11.

add falafel 6. add chicken or \*shrimp 7.  
add \*steak or \*salmon 9.

### SANDWICHES.

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

### FLATBREADS.

WILD MUSHROOM (v) fontina, ricotta, caramelized onion, truffle oil	16.
BACON & SQUASH fresh mozzarella, house boursin, crispy kale	15.
TOMATO & MOZZARELLA (v) basil, evoo add pepperoni 2.	14.
BUFFALO CAULIFLOWER (v) bleu & jack cheeses, ranch, pickled celery, scallion flatbreads available on a gluten free basil crust	15.

### ENTREES.

VEGAN BOWL (v) (g) moroccan spiced veggies, harissa braised chickpeas, basmati rice	18.
BOLOGNESE veal, pork, beef, mascarpone, parmesan, herbs	14.
SOUTHWESTERN BOWL (v) (g) poblano rice, sweet potato, zucchini, curtido, corn & black bean salsa, chili mango vinaigrette add falafel 6. add chicken or *shrimp 7. add *steak or *salmon 9.	10.

### SNACKS.

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

### 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.