

SHARE.

CHICKPEA FRIES (v) (g) 10.
whipped feta, za'atar, lemon

WOOD FIRED VEGGIES (v) (g) 11.
heirloom carrots & cauliflower, roasted
garlic yogurt, chili vinaigrette

HOT QUESO DIP & CHIPS (v) (g) 12.

STUFFED PEPPADEWS (v) (g) 6.
feta, honey

2 CRISPY SHRIMP TACOS 12.
guacamole, red onion, aji crema

MEATBALLS 11.
fresh mozzarella, basil, tomato

CHARRED BROCCOLI (v) (g) 9.
chimichurri sauce

AVOCADO TOAST 12.
*seared tuna, furikake, spicy aioli, multigrain

TRUFFLE FRIES (v) (g) 9.
parmesan, herbs, rosemary aioli

CRISPY CALAMARI 13.
tartar, banana peppers

GRILLED CHICKEN WINGS (g) 12.
chimichurri, parmesan, lemon

WILD MUSHROOM FLATBREAD (v) 16.
fontina, ricotta, caramelized onion, truffle oil

HAWAIIAN BBQ FLATBREAD 15.
bacon, ham, jack cheese, mozzarella, charred pineapple,
onion-pepper pickles

TOMATO & MOZZARELLA FLATBREAD (v) 14.
basil, evoo
add meatball add pepperoni
add chicken sausage add bacon 2.

all flatbreads are available on a
gluten free basil crust

LUNCH

HOLD.

HOUSE VEGAN BURGER (v) 14.
avocado salsa, zucchini slaw, greens

FALAFEL PLATE (v) 16.
spinach falafel, tzatziki, walnut muhammara, cucumber, olive,
arugula, mini pitas

SMOKY PEPPER GRILLED CHEESE (v) 13.
manchego, house boursin, crispy shallots, smoky pepper jam,
chips & greens

BLACKENED SALMON WRAP 16
avocado salsa, black beans, green rice, pickled
peppers & onions, aji crema, chips & greens

***BASIC BURGER 16.**
cheddar, LTO, fries

***BLEU BURGER 18.**
creamy bleu cheese, roasted mushrooms,
onion jam, fries

***BACON BBQ BURGER 18.**
american, sweet bbq, sriracha ranch,
crispy onions strings, fries

REUBEN 15.
sauerkraut, swiss, 1000 island, chips & greens

ROASTED TURKEY 15.
melted brie, cranberry-bacon jam, herb aioli, multi grain,
chips & greens

CORNFLAKE CRUSTED CHICKEN BREAST 15.
kimchi mayo, house pickles, lettuce, chips & greens

*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.

A 3% Kitchen Team Administration fee will be added to your bill.
This fee will solely benefit our Kitchen Team in the form of
increased wages, benefits, and a sustainable schedule. This fee
does not represent a tip or service charge for waitstaff
employees, service employees, or service bartenders.
Please see our website for additional details.
Thank you in advance for your support & your patronage.

GO GREEN.

CARROT-COCONUT SOUP (v) 8.
quinoa, nuts, seeds

FRENCH ONION SOUP 10.
gruyere croutons

KALE SALAD (v) (g) 13.
brussels sprouts, parmesan, hazelnuts, verjus

CLASSIC CAESAR 10.
parmesan, focaccia croutons
sub kale & brussels sprouts 2.

COBB SALAD (g) 16.
chicken, bleu cheese, bacon, avocado, tomato, cucumber, egg,
white balsamic vinaigrette

GREEK SALAD (v) 13.
feta, za'atar pita chips, peppadew hummus, olives, onion,
tomato, cucumber, creamy feta dressing

add falafel 6.add chicken or *shrimp or veggie burger 7.
add *salmon 9.
add seared *tuna or steak 10.

BOWLS.

BOLOGNESE 17.
veal, pork, beef, rigatoni, mascarpone, parmesan, herbs

***SEARED TUNA 17.**
edamame, brown jasmine rice, pickled cabbage,
seaweed salad, spicy aioli, lotus chips

HARVEST BOWL (v) 14.
toasted farro, pecans, goat cheese, beets, brussels sprouts,
butternut squash, roasted apples, spinach, cranberries,
scallions, cider vinaigrette

add falafel 6.add chicken or *shrimp or veggie burger 7.
add *salmon 9.
add seared *tuna or steak 10.

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

(v) vegetarian (g) available gluten free