



DINNER MENU

TO START

FRIED ARTICHOKE HEARTS (v)
lemon-garlic aioli | 10

MUSHROOM FLATBREAD (v)
goat cheese, red onion, arugula | 12

TUNA TARTARE (gfo)
ginger, jalapeno, avocado, wonton | 16

FRIED PARMESAN RISOTTO (v)
herb aioli | 8

GRILLED CALAMARI (gf)
potato, olives, arugula, lemon vinaigrette | 14

CHEESE BOARD (v, gfo)
quince paste, apricot, toast
robiola | drunken goat | manchego |
caciotta al tartufo | petit basque | 24

SOUP & SALAD

CORN & CRAB SOUP (vo, gf)
bacon, shallots, thyme
cup 9 / bowl 14

MOROCCAN BUTTERNUT SQUASH SOUP (vv, gf)
Coconut milk, sweet potato, pomegranate
cup 6 / bowl 10

KALE, QUINOA & BRUSSELS SPROUT SALAD (vv, gf)
apple, almonds, pomegranate, citrus vinaigrette | 14

BURRATA & HEIRLOOM TOMATO SALAD (v, gfo)
basil, arugula, balsamic | 14

MIXED GREENS & GREEN GODDESS DRESSING (v, gfo)
croutons, sunflower seeds, radish | 12

ROASTED BABY CARROTS & BEET SALAD (v, gf)
Lentils, goat cheese, arugula, pistachios | 12

ROASTED CAULIFLOWER & TAHINI SAUCE (vv, gf)
Pomegranate, greens, golden raisins | 12

VEG & SIDES

SAUTEED BRUSSELS SPROUTS (gf, vo)
caramelized shallots, bacon | 12

OLIVE OIL ROASTED POTATOES (v, gf)
rosemary | 10

ROASTED SWEET POTATO WEDGES (vv)
Maldon sea salt | 10

ROASTED BROCCOLINI (vv, gf)
Garlic, red pepper flakes | 9

ZUCHINNI "SPAGHETTI" (vo, gf)
anchovy, red pepper flakes, garlic, pecorino | 10

MACARONI & BLUE CHEESE (v)
cavatappi, garlic bread
crumbs | 10

ENTREES

ARCTIC CHAR (gf)
brussels sprout leaves, black beluga lentils,
lemon buerre blanc | 24

BARBECUED NORWEGIAN SALMON (gf)
grilled corn salad, red cabbage slaw | 26

SAUTEED HALIBUT (gf)
oven roasted tomatoes, basil, haricot vert,
sautéed spinach | 30

SAUTEED SCALLOPS & CAULIFLOWER PUREE (gf)
grilled asparagus, mushrooms, lemon vinaigrette | 28

ROASTED PERUVIAN CHICKEN THIGHS (gf)
jalapeno- cilantro sauce, black beans | 24

FLAT IRON STEAK (gf)
horseradish cream, rosemary roasted potatoes,
arugula | 28

GRILLED ORGANIC BUTCHER GREEN SAUSAGE (gf)
Lentils, lardon, broccolini | 26

FETTUCCINE WITH LAMB RAGU
parmesan, parsley | 26

RAVIOLONI WITH SPINACH & BUFFALO RICOTTA (v)
fresh tomatoes, basil
Half 12 | Full 24

RED WINE BRAISED SHORT RIB (gf)
Potato puree, spinach, mushrooms, carrots | 34

DRY AGED CHEESEBURGER (gfo)
cheddar, lettuce, tomato, onion, brioche bun
add sunny side egg 2 | add bacon 4
(choice of French fries or side salad) | 20

SAUTEED SEASONAL VEGETABLES
& GREEN CURRY (vv, gfo)
carrots, zucchini, spinach, farro | 18

v= vegetarian
vo= vegetarian option
vv= vegan
gf= gluten free
gfo= gluten free option

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness *Not all ingredients are listed on the menu. Please inform your server of food allergies