

(gluten free bread + crackers available – 3.00)

small plates

- GORGONZOLA + BRIE BITES caramelized onion | garlic | green onion | phyllo cups | herb butter 8.95 veg
 CHEESE + MEAT PLATE two cheeses & two meats | pickled vegetables | beer-thyme mustard
 tomato-thyme marmalade | candied pecans | sliced sourdough bread 16.25 gfo
 CHICKEN LETTUCE CUPS garlic | ginger | pickled carrot | crispy rice noodles | cilantro | sweet chile sauce 9.95
 STEAMED BLACK MUSSELS onion, red + poblano peppers | garlic | cream | white wine | rosemary + thyme 12.50 gf
 HAND CUT TRUFFLE FRIES asiago cheese | green onion | house ketchup 7.95 veg
 FRIED BRUSSELS SPROUTS garlic | shallot | lemon | asiago 10.95 veg
 SALTY PEPPERY CALAMARI fried garlic | green onion | chile flake | sambal aioli 11.50
 BURRATA + TOAST grilled sourdough | tomato jam | roasted garlic 8.95 veg
 SOUP OF THE DAY 6

salads

- CHIPOTLE LIME grilled chicken | romaine + organic baby greens | roasted red pepper | black beans
 cilantro | sweet corn | chipotle lime vinaigrette 12.95 gf
 HOUSE grilled chicken | arugula | gorgonzola | candied pecans | seasonal fruit | honey walnut dressing 12.95 gf
 CHOPPED ASIAN grilled flank steak | romaine+ organic baby greens | red + green cabbage
 edamame | green onion | cilantro | roasted almonds | honey-soy dressing 13.95 gf
 ROASTED BEETS + GOAT CHEESE grilled chicken | toasted hazelnuts
 organic baby greens | honey-miso dressing 12.95 veg
 HEIRLOOM TOMATO + GRILLED SALMON organic baby greens | cucumber ribbons
 strawberries | basil vinaigrette 16.95 gf
add fresh mozzarella 1.75
 SIDE SALAD
 romaine + organic baby greens | herb shallot vinaigrette 5.50

wraps + sammies

*choice of organic baby green salad or bistro fries, truffle fries add 3.00 * gluten free bun available upon request \$3*

- CHICKEN WRAP pico de gallo | chipotle beans | jack cheese | chipotle aioli | cilantro | organic rice 11.95 gfo
 BLTA house made bacon | lettuce | tomato-thyme marmalade | avocado | fresh mozzarella 11.75 gfo
 SALMON SLIDERS lemon zest | shallot | arugula | smoke gouda-tomato cream 14.95
 BISTRO BURGER gorgonzola | truffle aioli | caramelized onions | lettuce | tomato 14.50 gfo
add house made bacon 3, avocado or farm fresh egg 2 ea
 TURKEY MELT brie cheese | avocado | lettuce | tomato | chipotle aioli 11.95 gfo

entrees

- PULLED SHORT RIB TACOS cilantro | jalapeño crema | salsa fresca | chipotle black beans | queso cotija 13.95
 VEG OUT FLATBREAD + SALAD heirloom tomato | caramelized onion | roasted garlic oil | arugula | asiago
 served with organic baby green salad 12.95 (gluten free flatbread available 3)
 BBQ ST LOUIS RIBS raspberry-chipotle bbq sauce | spicy cucumber salad | bistro fries 14.95 gf
 RIGATONI BOLOGNESE house made chicken fennel sausage | san marzano tomatoes | garlic | basil | asiago 13.95

bowls

choose one protein and one style

chicken 11.95 local fish or grilled scottish salmon 14.95 sliced flank steak 14.95 tofu 9.95 naked 8.95

SOUTH OF THE BORDER (gf)

basmati rice | lettuce | pico de gallo | chipotle black beans | chipotle aioli (add avocado 1.00)

ASIAN (gfo)

basmati rice | stir fried local vegetables | cilantro | sweet chile-soy sauce | sesame seeds

HARVEST

rigatoni | asparagus | tomatoes | roasted garlic oil | garlic | basil | asiago cheese

* gf = gluten free * gfo = gluten free option * veg = vegetarian * v = vegan

We offer full Catering services. One check presented per table. \$5 split plate fee for splitting or sharing. Consuming raw or undercooked meat, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical problems.