

HYPER FOCUSED ON
LOCAL, SEASONAL
AND ORGANIC FOOD



OUR MENU REFLECTS
WHAT IS AVAILABLE
FROM OUR LOCAL FARMS

SAN DIEGO RESTAURANT WEEK

SERVED FROM SEPTEMBER 22 - 29
PRIX FIXE MENU \$25

TO START

Choice of one

CHOP SALAD

corn, tomato, romaine, chickpeas, cucumber, egg, house dressing

CORN BISQUE

espelette, crème fraiche, charred corn

ENTRÉES

Choice of one

CALIFORNIA CRAB MELT

heirloom tomato, gruyère cheese, sourdough, chips

BUDDHA BOWL

chickpea, quinoa, arugula, harissa tofu, pickled onions, charred carrots

EGGPLANT PARMESAN

mozzarella, Calabrian chilies, parmesan cheese, garlic breadcrumb

DESSERT

MILK & COOKIES

MAKE IT ADULT: Add cocktail boost | +15

RESERVATIONS REQUIRED FOR SAN DIEGO RESTAURANT WEEK
20% SERVICE CHARGE IS ADDED TO EACH GUEST CHECK.
SUBSTITUTIONS ARE POLITELY DECLINED