

Soups

TOMATO BISQUE / 7 -- (GF)
micro basil

SPLIT PEA / 7 -- (GF)
almond yogurt

Snacks

LENTIL FLATBREAD / 12 -- (GF option)
muhammara / butternut squash tahini spread

FRENCH ONION DIP / 12 -- (GF)
crudités / leek chicharrón

SWEET AND SOUR ROASTED EGGPLANT / 14 -- (GF)
Israeli hummus / skhug

CHARRED RICOTTA / 14 -- (GF option)
quince glaze / grilled sourdough

IMPOSSIBLE CIGARS / 14
almond yogurt

OLIVES / 10 -- (GF)
marinated spicy mediterranean olives / marcona almonds / lupini beans

HOUSEMADE PICKLED AND PRESERVED VEGETABLES / 10 -- (GF)

Salads

BABY BEET SALAD / 13 -- (GF)
candied walnuts / kite hill almond cheese / granny smith apples / frisée / balsamic

KOHLRABI / 13 -- (GF)
watercress / yogurt sumac dressing / sesame

KALE CAESAR / 13 -- (GF option)
garlic focaccia croutons / house caesar dressing

BLOOMSDALE SPINACH / 13 -- (GF)
smoked dates / shaved fennel / crispy sweet potatoes
almond ricotta / roasted citrus vinaigrette

Pizza

BUTTERNUT SQUASH / 16 -- (GF option)
caramelized onions / spicy toasted pumpkin seeds / almond ricotta
butternut squash purée / crispy brussels sprout leaves / mustard greens

SPICY MEATBALL / 16
housemade meatballs / calabrese peppers / almond ricotta / micro basil

Small Hot Plates

ROASTED BRUSSELS SPROUTS / 15 -- (GF)
pine nuts / currants / maple whole grain mustard vinaigrette

SPICED CHICKPEAS / 14 -- (GF)
oven-dried tomatoes / baby kale / parsley

SOFT POLENTA / 16-- (GF)
roasted sunchokes / bordelaise sauce

OVEN ROASTED TRUFFLE POTATOES / 15 -- (GF)
fresh thyme / shaved parmesan

PARSNIP GRATINE / 14 -- (GF option)
whole grain mustard / trumpet royale mushrooms / cipollini onions
grilled sourdough

GRILLED SHIITAKE MUSHROOMS / 16 -- (GF)
Goldi's spicy chraimeh sauce / fermented okra / yogurt

"CRAB CAKES" / 15 -- (GF option)
hearts of palm / granny smith apples / heirloom beets / horseradish aioli

ARTICHOKE OYSTERS / 15 -- (GF)
artichoke purée / crispy oyster mushroom / yellow tomato béarnaise / kelp caviar

Pasta

BAKED BUTTERNUT SQUASH TORTELLONI / 20
roasted shiitake and cipollini onions / madeira peppercorn demi cream

REGINETTE / 19
trumpet royale mushrooms / sausage / sage cream sauce

FETTUCINE CARBONARA / 21 -- (GF option)

TAGLIATELLE BOLOGNESE / 20

Comforting Classics

RISOTTO DEL GIORNO / MP -- (GF)

LASAGNA / 22
almond ricotta / spinach / marinara

HOUSEMADE LENTIL TEMPEH PICCATA / 19 -- (GF option)

SCALLOPINI PARMESAN or MILANESE / 22

EXECUTIVE CHEF SCOT JONES

(GF) = GLUTEN FREE / OUR PLANT-BASED SEASONAL MENU IS LOCAL & ORGANIC WHEN POSSIBLE.

We respectfully decline modifications to our dishes.

Please notify your server of any food allergies. Nuts, wheat & soy are used in preparing items on this menu.