

Soups

TOMATO WATERMELON GAZPACHO / 7 -- (GF)
almond yogurt

SWEET CORN CHOWDER / 7 -- (GF)
charred corn / chives

Snacks

LENTIL FLATBREAD / 12 -- (GF option)
tomato jam / baba ganoush

CRUDITES / 14 -- (GF)
housemade French onion dip / leek chicharron

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

IMPOSSIBLE CIGARS / 14
almond yogurt

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

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

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

Salads

WATERMELON SALAD / 13 -- (GF)
watermelon / heirloom cherry tomatoes / Persian cucumber
almond cheese / toasted pistachios / balsamic gastrique

HEARTS OF ROMAINE / 13 -- (GF option)
heirloom tomatoes / shaved fennel / breakfast radish
focaccia croutons / red wine vinaigrette

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

PEACH SALAD / 13 -- (GF)
mixed baby lettuce / blistered shishito peppers / marcona almonds
sumac mint yogurt dressing

Pizzas

HEIRLOOM TOMATO / 16 -- (GF option)
pesto / almond ricotta / fresh basil / parmesan

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

EXECUTIVE CHEF SCOT JONES

Small Hot Plates

BRAISED CHICKPEAS / 15 -- (GF)
red wine braised olives and cipollini onions / fingerling potatoes
tomato demi / chive almond yogurt

SQUASH BLOSSOMS / 15 -- (GF)
almond ricotta filled / tempura style / house marinara

GRILLED FRESH BABY CORN / 16 -- (GF)
harissa / tabasco shallots / corn purée

FIRE ROASTED BLUE LAKE GREEN BEANS / 14 -- (GF)
orange fennel aleppo pepper vinaigrette / toasted hazelnuts

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

GRILLED MAITAKE MUSHROOMS / 16
pumpernickel / Goldi's spicy chraimeh sauce

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

"CRAB CAKES" / 15 -- (GF option)
tartar sauce / micro celery

Pastas

CORN RAVIOLI / 20
corn jus / chives

BUCATINI FRUIT DE MARE / 20
calamari pasta / yellow oyster mushrooms / San Marzano tomatoes
capers / white wine parsley sauce

FETTUCINE CARBONARA / 21 -- (GF option)

TAGLIATELLE BOLOGNESE / 20

Comforting Classics

RISOTTO DEL GIORNO / MP -- (GF)

GRILLED VEGETABLE LASAGNA / 22
eggplant / zucchini / squash / almond ricotta / puttanesca sauce

LENTIL TEMPEH PICCATA / 18 -- (GF option)

SCALOPPINI PARMESAN or MILANESE / 22

(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.