

Soups

TOMATO BISQUE / 7 -- (GF)
micro basil

SPLIT PEA / 7 -- (GF)
almond yogurt

Snacks

LENTIL FLATBREAD / 10 -- (GF option)
herbed tahini dip / sweet pepper relish

BLACK PEPPER PARMESAN CHEESE / 14 -- (GF option)
crudite / house made crackers

SWEET AND SOUR ROASTED EGGPLANT / 14
Israeli hummus / skhug

CHARRED RICOTTA / 14 -- (GF option)
apricot thyme glaze / crostini

IMPOSSIBLE CIGARS / 13
almond yogurt

OLIVES / 8 -- (GF)
marinated spicy mediterranean olives / marcona almonds / lupini beans

HOUSEMADE PICKLED AND PRESERVED VEGETABLES / 8 -- (GF)

Salads

BABY BEET SALAD / 12 -- (GF)
candied walnuts / kite hill almond cheese / granny smith apples / balsamic gastrique

FATTOUSH SALAD / 12 -- (GF)
grilled fall vegetables / sumac foccacia croutons / za'atar vinaigrette

KALE CAESAR / 12 -- (GF option)
garlic foccacia croutons / house caesar dressing

PEAR SALAD / 12 -- (GF)
grilled warren pears / trevisio / almond ricotta cheese / spiced pecans / port wine vinaigrette

Pizza

BUTTERNUT SQUASH / 15 -- (GF option)
caramelized onions / spicy toasted pumpkin seeds / almond ricotta
butternut squash puree / crispy brussels sprout leaves / mustard greens

SPICY MEATBALL / 15
housemade meatballs / calabrese peppers / almond ricotta / micro basil

Small Hot Plates

ROASTED BRUSSELS SPROUTS / 14 -- (GF)
pine nuts / currants / maple whole grain mustard vinaigrette

SPICED CHICKPEAS / 13 -- (GF)
oven-dried tomatoes / parsley

SWEET POTATO, PARSNIPS & CHANTERELLE MUSHROOMS / 16--(GF)
pomegranate glaze

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

GRILLED CABBAGE / 14
caraway agrodolce / horseradish yogurt

GRILLED MAITAKE MUSHROOMS / 16 -- (GF)
baby artichokes / celery root and potato puree / white wine caper butter sauce

"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

KABOCHA SQUASH RAVIOLI / 19
oregano cream / harissa toasted pumpkin seeds

RIGATONI / 19
pearl onions / veggie sausage / spicy tomato sauce

FETTUCCINE CARBONARA / 20 -- (GF option)

TAGLIATELLE BOLOGNESE / 19

Comforting Classics

RISOTTO DEL GIORNO / MP -- (GF)

LASAGNA / 22
almond ricotta / basil / marinara

LENTIL TEMPEH / 19 -- (GF option)
moutarde sauce

SCALLOPINI 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.

EXECUTIVE CHEF SCOT JONES