

Soups

VICHYSOISE / 6 -- (GF)

chilled potato and leek purée / pee wee potato salad / micro celery

FAVA BEAN / 6 -- (GF)

escarole

Snacks

LENTIL FLATBREAD / 10 -- (GF option)

pea pesto / spring herb hummus / mushroom relish

BLACK PEPPER PARMESAN CHEESE / 14 -- (GF option)

crudite / house made crackers

IMPOSSIBLE CIGARS / 12

almond yogurt

CHARRED RICOTTA / 14 -- (GF option)

apricot thyme glaze / crostini

OLIVES / 8 -- (GF)

marinated spicy mediterranean olives / marcona almonds / lupini beans

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

Salads & Cold Plates

SPRING CHOPPED SALAD / 12 -- (GF)

pea tendrils / celery leaf / parsley leaf / english peas / watermelon radish whole grain mustard vinaigrette

CUCUMBER TAHINI SALAD / 11 -- (GF)

cucumber / mint / pickled spring onions / marcona almonds / creamy tahini dressing

KALE CAESAR / 12 -- (GF option)

garlic focaccia croutons / house caesar dressing

BLOOMSDALE SPINACH SALAD / 12 -- (GF)

strawberries / toasted pecans / almond truffle dill / poppy seed dressing

Pizzas

SPRING PIZZA / 15 -- (GF option)

spring onion & english pea pesto / chardonnay cheese sauce / crispy kale

SPICY MEATBALL PIZZA / 15

housemade meatballs / calabrese peppers / almond ricotta / micro basil

Small Hot Plates

GRILLED ASPARAGUS / 14

fava bean walnut gremolata

BABY ROASTED SPRING CARROTS / 13

carrot top romesco / urfa peppers / almond yogurt / marcona almonds

BALSAMIC OVEN ROASTED MUSHROOMS / 14 -- (GF)

crimini and shiitake mushrooms / shallots / fresh spring herbs / pine nuts

SPICED CHICKPEAS / 13 -- (GF)

oven-dried tomatoes / parsley

OVEN ROASTED TRUFFLE POTATOES / 14 -- (GF)

fresh thyme / shaved parmesan

GRILLED MAITAKE MUSHROOMS / 16

asparagus / pearl onions / english peas / potato purée / lemon white wine caper butter

ARTICHOKE OYSTERS / 14 -- (GF)

artichoke purée / crispy oyster mushroom / yellow tomato béarnaise / kelp caviar

"CRAB CAKES" / 15 -- (GF option)

fresh hearts of palm / granny smith apples / heirloom beets / horseradish aioli

Pastas

HERBED POTATO GNOCCHI / 18

asparagus purée / yogurt / frizzled leeks

MOSTACHOLI / 18

veggie sausage / lollipop kale / sherry agliolio

FETTUCCINE CARBONARA / 19 -- (GF option)

TAGLIATELLE BOLOGNESE / 18

Comforting Classics

RISOTTO DEL GIORNO / MP -- (GF)

LASAGNA BOLOGNESE / 22

HOUSEMADE LENTIL TEMPEH / 18 -- (GF option)

morel mushrooms / red spring onions / marsala demi

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.