

## Soups

**CHILLED ASPARAGUS / 7 -- (GF)**  
pickled mustard seeds / asparagus chicharron

**MOROCCAN SPRING VEGETABLE / 7 -- (GF option)**  
israeli couscous / olive tapenade / micro parsley

## Snacks

**LENTIL FLATBREAD / 12 -- (GF option)**  
leek paté / yellow dal spread

**CRUDITES / 14 -- (GF option)**  
black pepper parmesan cheese / housemade crackers

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

**CHARRED RICOTTA / 14 -- (GF option)**  
cranberry apricot thyme 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

**SPRING CHOPPED SALAD / 12 -- (GF)**  
pea tendrils / celery leaf / parsley leaf / english peas / watermelon radish  
whole grain mustard vinaigrette

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

**BABY GEM / 12 -- (GF option)**  
tahini yogurt dressing / spring herbs / toasted sesame seeds / sunflower seeds

**BLOOMSDALE SPINACH / 12**  
asparagus / toasted walnuts / bread crumbs/ chili flakes  
fresh lemon / extra virgin olive oil / parmesan

## Pizza

**PIZZA CON LE VONGOLE / 16 -- (GF option)**  
yellow oyster mushrooms / fennel / leek / white wine cashew cream sauce

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

## Small Hot Plates

**GRILLED ASPARAGUS / 14 -- (GF)**  
charred scallion romesco / calabrese peppers / marcona almonds

**ROASTED THUMB CARROTS / 13 -- (GF)**  
vadavan / carrot purée

**KING OYSTER AND MOREL MUSHROOMS / 16 -- (GF)**  
fava bean purée / english peas

**SPICED CHICKPEAS / 12 -- (GF)**  
oven-dried tomatoes / parsley

**OVEN ROASTED TRUFFLE POTATOES / 14 -- (GF)**  
fresh thyme / shaved parmesan

**GRILLED MAITAKE MUSHROOMS / 16**  
baby artichokes / celery root and potato purée / white wine caper butter sauce

**KALE SPANAKOPITA / 15**  
harissa tomato fonduta / almond yogurt / skhug

**"CRAB CAKES" / 16 -- (GF option)**  
hearts of palm / kohlrabi / heirloom beets / horseradish aioli

**ARTICHOKE OYSTERS / 16 -- (GF)**  
artichoke purée / crispy oyster mushroom / yellow tomato béarnaise / kelp caviar

## Pasta

**STINGING NETTLE AGNOLOTTI / 20**  
chive butter sauce

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

**FETTUCINE CARBONARA / 20 -- (GF option)**

**TAGLIATELLE BOLOGNESE / 19**

## Comforting Classics

**RISOTTO DEL GIORNO / MP -- (GF option)**

**LASAGNA / 22**  
bolognese sauce / almond ricotta

**HOUSEMADE LENTIL TEMPEH / 20 -- (GF option)**  
red wine braised olives and cipollini onions / tomato demi

**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