

Soups

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

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

Snacks

LENTIL FLATBREAD / 11 -- (GF option)
olive tapenade / tomato jam / baba ganoush

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

IMPOSSIBLE CIGARS / 13
almond yogurt

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

OLIVES / 9 -- (GF)
marinated spicy mediterranean olives / marcona almonds / lupini beans

HOUSEMADE PICKLED AND PRESERVED VEGETABLES / 9 -- (GF)

Salads

WATERMELON SALAD / 12 -- (GF)
watermelon / heirloom cherry tomatoes / Persian cucumber
almond cheese / toasted pistachios / balsamic gastrique

RADICCHIO CHERRY AND PEACH / 12 -- (GF)
walnuts / champagne vinaigrette

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

BABY GEM LETTUCE / 12 -- (GF)
cucumber / lemon / parmesan

Pizzas

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

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

Small Hot Plates

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

SHWARMA SPICED MAITAKE MUSHROOMS / 16 -- (GF)
crispy amporio rice / fresh herbs / shaved red onion / almond yogurt

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

GRILLED FRESH BABY CORN / 15 -- (GF)
harissa / crispy shallots / corn purée

ROMANO BEANS / 14 -- (GF)
black garlic / sumac / pickled red onions

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

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 AGNOLOTTI / 19
corn jous / chives

BUCATINI A LA DONNIE / 19
pearl onions / veggie sausage / spicy tomato sauce

FETTUCCINE CARBONARA / 20 -- (GF option)

TAGLIATELLE BOLOGNESE / 19

Comforting Classics

RISOTTO DEL GIORNO / MP -- (GF)

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

LENTIL TEMPEH / 20 -- (GF option)
porcini mushrooms / spring red onions / marsala demi cream

SCALOPPINI 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.