

## Soups

### FRENCH ONION / 7

provolone / toasted baguette

### POTATO LEEK / 7 -- (GF option)

farro / micro parsley

## Snacks

### LENTIL FLATBREAD / 12 -- (GF option)

baba ghanouj / muhammara

### 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

### BABY BEET CITRUS / 12 -- (GF)

candied walnuts / kite hill almond cheese  
grapefruit and orange segments / balsamic

### KALE CAESAR / 12 -- (GF option)

garlic focaccia croutons / house caesar dressing

### BABY CHICORY / 12 -- (GF option)

blood orange vinaigrette / shaved fennel / black peppercorn shortbread croutons

### BLOOMSDALE SPINACH / 12 -- (GF)

shiitake bacon / cipollini onion rings / caper raisin vinaigrette

## Pizza

### ROASTED EGGPLANT AND OLIVE / 15 -- (GF option)

cipollini onions / tomato demi / almond labneh / baby arugula

### SPICY MEATBALL / 15

housemade meatballs / calabrese peppers / almond ricotta / micro basil

## Small Hot Plates

### ROASTED SUNCHOKES / 15 -- (GF)

sumac / almond labneh / cipollini onions / green tahini  
cherry bomb pepper and celery salad

### SPICED CHICKPEAS / 14 -- (GF)

oven - dried tomatoes / parsley

### MUSTARD GLAZED PARSNIPS / 14

fermented cabbage / yogurt / pumpernickel

### ROMANESCO EN CROUTE / 15

fonduta / cabernet demi

### OVEN ROASTED TRUFFLE POTATOES / 15 -- (GF)

fresh thyme / shaved parmesan

### GRILLED MAITAKE MUSHROOMS / 16 -- (GF option)

baby artichokes / celery root and potato puree / white wine caper butter sauce

### "CRAB CAKES" / 16 -- (GF option)

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

### ARTICHOKE OYSTERS / 16 -- (GF)

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

## Pasta

### CHESTNUT AND PORCINI MUSHROOM RAVIOLI / 20

sage butter / smoked chestnuts

### 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