



building community through food

WE ARE A SCRATCH NATURALLY GLUTEN-FREE KITCHEN

NO SUBSTITUTIONS UNLESS TO ACCOMMODATE AN ALLERGY, DIETARY RESTRICTION OR RELIGIOUS PREFERENCE.

EACH DISH IS CURATED. ADDITIONAL SIDES ARE AVAILABLE FOR PURCHASE.

BEFORE PLACING YOUR ORDER, PLEASE INFORM US OF ANY FOOD ALLERGIES. WE DO HAVE BEST PRACTICES IN PLACE TO PROVIDE ALLERGY-FRIENDLY OPTIONS. HOWEVER, OUR PRODUCTS MAY CONTAIN THE 7 OF TOP 8 ALLERGENS: MILK, EGG, TREE NUTS, PEANUTS, FISH, CRUSTACEAN SHELLFISH, AND SOY. SOME PRODUCTS MAY BE PROCESSED IN FACILITIES THAT PROCESS THE TOP 8 ALLERGENS AS WELL. PLEASE BE ADVISED CONSUMING RAW, COOKED TO ORDER OR UNDERCOOKED MEAT, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOOD-BORNE ILLNESSES, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS. NATURALLY, THOROUGHLY COOKING MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS REDUCES THE RISK OF FOOD-BORNE ILLNESSES.

CONSULTING CHEF - JILL VEDAA

redefining fine dining

everyone deserves good food

nosh

BEET TATTARE // 8

/ spiced yogurt, pickled mustard seed /

CROQUETTES // 8

/ potato, horseradish aioli, fresh herbs /

ONION RINGS // 8

/ house ketchup /

BROCCOLINI // 9

/ grilled, sauce gribiche, fennel marmalade /

ELOTE // 9

/ cilantro crema, cotija cheese, chipotle /

ZUCCHINI // 9

/ sun-dried tomatoes, shaved parmesan
& truffle vinaigrette /

TOSTONES // 10

/ avocado salsa, pickled red onion /

CHEESE CURDS // 12

/ nduja, pickled garlic, fried basil /

PEPPERS // 12

/ piquillo peppers, chorizo,
parmesan cheese, gremolata /

PORK RIBS // 12

/ carrot slaw, honey bbq /

BURRATA // 13

/ peaches, candied walnuts,
hot honey vinaigrette /

PRAWNS // 14

/ crispy rice, citrus & olives /

CLAMS // 18

/ charred leek butter, crispy leeks, truffle oil /

LOBSTER CORNDOGS // 20

/ house mustard, brown butter aioli /

CHARCUTERIE BOARD // 27

/ three cheeses & meats, pickles, pepper drops,
dried fruit, apricot habanero jam,
stone ground mustard & house focaccia /

soup

MUSHROOM // 5

/ crispy wild mushrooms, rosemary oil /

TOMATO GINGER // 5

/ fried basil /

salad

HOUSE SALAD // 6

/ artisan greens, carrots, cucumbers, tomatoes /
/ choice of dressing: balsamic vinaigrette,
blue cheese or buttermilk ranch /

SEASONAL SALAD // 8

/ gem lettuce, egg, pancetta, pickled onion,
avocado, blue cheese dressing /

feature

RATATOUILLE // 22

/ onion, eggplant, zucchini, tomato, chili basil pistou /

CHICKEN // 23

/ half a bird, eggplant puree, grilled corn salsa /

CIOPPINO // 24

/ tomato fennel broth, grilled house bread /

MAHI MAHI // 26

/ roasted zucchini, pickled cherry tomatoes /

FLANK STEAK // 28

/ 10 oz., potato salad, broccolini, honey bbq glaze /

PORK CHOP // 30

/ Berkshire, 12 oz. bone-in, grilled peaches, pancetta
broccolini gratin /

LAMB SHANK // 32

/ creamy polenta, harissa glazed carrots, crispy lentils /

FILET // 48

/ 8 oz., crispy herbed potatoes, roasted cherry
tomatoes & blue cheese butter /