



TO SHARE

Burrata 15

Murray's Burrata, Beet Carpaccio, Almonds

Blistered Carrots 13

Lemon Tahini, Pomegranate Seeds, Pistachios

Garden Patch Crudité 10

Local Veggies, Homemade Hummus, Chili Oil, Crunchy Chickpeas

Housemade Guacamole & Chips 10

Crispy Herb Calamari 12
With Grilled Tomato Sauce

APPETIZERS

Three Cheese Pappardelle (app/entrée) 13/20

*Ricotta, Parmesan, Goat Cheese;
Fennel Cream Sauce, Tomatoes,
Roasted Chanterelles, Fresh Herbs*

Lobster & Crab Cakes 14

Seaweed Salad, Thai Curry Coconut Sauce

Tuna Tartare* 13

Ginger Cured Vegetables, Avocado, Citrus

SALADS (app/entree with chicken or shrimp)

Organic Kale Salad 13/21

*Cherry Tomatoes, Radishes, Sunflower Seeds
Crumbled Feta, Meyer Lemon Vinaigrette*

Endive Salad 13/21

*Bacon, Pears, Stilton, Red Onion,
Port & Walnut Dressing*

Chopped Salad 12/20

*Turnip, Jicama, Beet, Roasted Onion, Carrot,
Celery, Apple, Fennel, Bell Pepper, Enoki,
Mesclun, Quail Egg, Ginger Vinaigrette*

SANDWICHES

Lamb Sliders* 15

Onion Rings, Pickled Vegetables, Lemon Aioli

Veggie Burger 15

*Housemade Patty: Lentils, Nuts, Veggies.
Served with Mesclun Salad.*

Grilled Sirloin Burger* 15

Cheddar, French Fries, Barrel Aged Pickle

DINNER

MAIN COURSES

Mixed Grain Bowl 16

With Grilled Chicken Breast 23
*Freekeh, Quinoa, Wild Rice, Barley,
Corn, Avocado, Tomatoes, Market Vegetable,
Kaffir Lime Labne*

Honey & Soy Glazed Salmon* 25

*Coconut Jasmine Rice, Bok Choy,
Shitake Relish*

Citrus Seared Tuna* 26

*Heirloom Beluga Lentils, Cucumber Relish,
Avocado Wasabi Cream, Tobiko Oil*

Herb Crusted Rack of Lamb* 34

*Steamed Asparagus, Potato & Leek Galette,
Rosemary Au Jus*

Vegetable Tagine 16 (vegan, gluten free)

With Grilled Chicken Breast 23
*Eggplant, Chickpeas, Peppers, Tomatoes,
Olives, Dried Apricots, Cashews,
Herb Jasmine Rice*

Spice Rubbed Duck Breast* 24

*Egg Noodles with Carrots, Zucchini, Scallions,
Cilantro Kumquat Relish, Tamarind Sauce*

Filet Mignon Au Poivre* 34

*Steak Cut Potatoes, Spicy Mustard,
Bourbon Au Jus*

Coriander Crusted Sea Scallops 26

*Quinoa Pilaf, Sautéed Market Greens,
Coconut Lemongrass Sauce*

Roasted Free Range Chicken Breast 24

*Roasted Sunchokes, Green Onion Mashed
Potatoes, Lemon Thyme Au Jus*

SIDES \$7

~Sautéed Spinach ~ Mesclun Green Salad

~French Fries ~Onion Rings

~Cauliflower Mash

~Steamed Asparagus ~Quinoa Pilaf

*Please let us know if you have any allergies or dietary
restrictions. There is a \$2 charge to split items.*

**Consuming raw or undercooked meats, poultry,
seafood, shellfish, or eggs may increase your risk of
foodborne illness*