MENU

soup of the day  4 | 8

meat + cheese plate  15
Spanish chorizo, soppressata, aged Irish cheddar, Wensleydale mango-ginger cheese, marinated olives, dried fruit, nuts

enhance: grilled chicken 5 | salmon  8

spring salad, strawberry, rhubarb, hazelnut,  10
goat cheese, mint, balsamic dressing

shakshuka, peas, cilantro, egg, goat cheese, grilled bread  12

baba ganoush, tomato, radish, sumac, mint, pita  12

Thai cucumber salad, red onion, peanut, cilantro, garlic, lime, Fresno chili  10

parmesan, olive oil, pasta, asparagus, peas, prosciutto, parsley, green onion  12

heirloom tomato and watermelon salad  12
French feta, red onion, mint, balsamic dressing
steak + frites, salsa verde  18
wild caught Scottish salmon, quinoa, cucumber, feta, onion, shaved fennel, cilantro, olives, sautéed spinach, lemon vinaigrette

pan roasted jumbo lump crab cake,  12 | 18
bacon, avocado, corn, sweet potato, baby arugula, remoulade

gourmet blend double angus beef burger,  13
Merkts cheddar, lettuce, Nueske’s bacon, tomato, potato bun

black bean burger, remoulade, tomato,  12
mixed greens, potato bun