

EVENING

4PM-10PM

STARTERS

HOUSE BAKED DAILY BREAD SERVICE SERVED WITH VEGAN BUTTER \$6 + GLUTEN FREE BREAD \$2

WHITE BEAN HUMMUS OLIVES | ROASTED ARTICHOKE | PARSLEY | ALEPPO PEPPER | PEPITAS | GRILLED FLATBREAD \$15

JUMBO LUMP 'CRAB' CAKE JACKFRUIT | QUINOA - SWEET POTATO CAKES | FENNEL CUCUMBER SLAW | HARISSA TARTAR (V) \$14

CACIO É PEPE ROASTED CAULIFLOWER FLORETS | BUTTER | PARMESAN | PECORINO | BLACK PEPPER | SCALLION \$20 (D)

CHEESE BOARD CHEF'S SELECTION OF THREE CHEESES | OLIVES | FIG MUSTARD | JACKFRUIT RILLETE | HOUSE BAGUETTE \$20 (D) + VEGAN CHEESE \$2

MUSHROOM CALAMARI OYSTER MUSHROOMS | CALABRIAN AIOLI \$15 (GF)(V)

FRIED ARTICHOKE HEARTS DRESSED WATERCRESS | PICKLED FRESNO RELISH | FIG BALSAMIC \$14 (GF)(V)

SALADS & BOWLS

DAILY SOUP DAILY SOUP MADE WITH SEASONAL MARKET VEGETABLES | SERVED WITH TOASTED SOURDOUGH \$8

SPICY KALE CAESAR AVOCADO | TOASTED ALMONDS | CRISPY SHALLOTS | BREADCRUMBS | ALMOND PARMESAN | HARISSA CAESAR \$16 + ADD EGG \$2 (N)(V)

FAVA BEAN & ARUGULA SALAD SHAVED PARM | APPLE CIDER VINAIGRETTE | SOURDOUGH CROSTINI \$15 (D) + ADD EGG \$2 + AVOCADO \$2

SPRING RECHARGE BOWL A HEALTHFUL COLLABORATION WITH @ADIDASRUNNERS | ROASTED ASPARAGUS | FARRO & RED QUINOA | RADISH | AVOCADO | RED ONION ALMONDS | HERBS | AVOCADO MINT VINAIGRETTE (V) \$16 + ADD EGG \$2\$

LARGE PLATES

PAD THAI RICE NOODLES | TAMARI THAI SAUCE | SCRAMBLED EGG | CUCUMBER-CARROT SLAW | MINT | PEANUT | LIME \$18 (N)(S)(GF)

WALNUT PESTO PASTA FUSILLI NOODLES (V) | GREEN ZUCCHINI | GOAT CHEESE | TOASTED ALMONDS \$18 (N)

CAULIFLOWER T-BONE RUSTIC SALSA VERDE | CHERMOULA RUBBED CAULIFLOWER | LABNEH | ORGANIC QUINOA TABBOULEH | PEPITAS \$20 (D)

BUTCHER'S BURGER BLACK BEAN & BUCKWHEAT PATTY \$16 | OR | **IMPOSSIBLE™ BURGER** (S) \$21

GRUYERE (D) | RED-WINE CARAMELIZED ONIONS | ARUGULA | FIG MUSTARD | BRIOCHE BUN (V) | HARISSA MAYO (V) | ROSEMARY POTATO WEDGES
ADD ON: FRIED EGG \$2 | AVOCADO \$2 | ADZUKI BACON \$3 | VEGAN CHEDDAR \$2 | PICKLED CHILI \$2 | GF BREAD \$2

STONE OVEN PIZZAS

SUB VEGAN MOZZARELLA, CASHEW RICOTTA OR BURRATA (D) + \$2 | SUB GLUTEN FREE CAULIFLOWER CRUST (D/GF) + \$2 || ADD AN EGG + \$2

MARGHERITA PIZZA HOUSE MADE RED SAUCE | MOZZARELLA | BASIL \$18 (D)

MIXED MUSHROOM PIZZA GARLIC CONFIT | MOZZARELLA | ARUGULA | WHITE TRUFFLE OIL \$18 (D)

DOLCE PICANTE PIZZA STILTON BLUE CHEESE | AMBER HONEY | BOSCH PEAR | FIG MUSTARD | RED CHILE FLAKES | ARUGULA \$19 (D)

SPICY ITALIAN PIZZA ARRABBIATA SAUCE | IMPOSSIBLE SAUSAGE | BURRATA | CALABRIAN CHILI | OREGANO | BROCCOLI RABE \$20 (D)(S)

MARKET PIZZA CHEF'S CHOICE SEASONAL PRODUCE \$20

* (N) CONTAINS NUTS / (V) VEGAN / (GF) GLUTEN FREE / (D) CONTAINS DAIRY / (S) CONTAINS SOY*

*WE SOURCE FROM LOCAL & ORGANIC FARMS. OUR MENU IS 100% VEGETARIAN. AND WE HAVE MANY VEGAN & GLUTEN-FREE OPTIONS.

*WE ARE NOT LIABLE FOR ALLERGIES. PLEASE ALERT US IF YOU HAVE ANY ALLERGIES AS WE DO HAVE NUTS & GLUTEN IN HOUSE.

*TO PROVIDE HEALTH INSURANCE TO STAFF, AN OPTIONAL 3% HAS BEEN ADDED TO THE BILL

