

## EVENING

### SHAREABLES

- WARMED OLIVES** HOUSE MARINATED | MEDITERRANEAN HERBS (V)(GF) \$6
- CHEESE PLATE** SELECTION OF THREE ARTISAN CHEESES & ACCOUTREMENTS | TOASTED FOCACCIA (D) \$22 + GF BREAD \$3 + SUB VEGAN CHEESE (N) \$6
- CARROT HUMMUS** HIBISCUS ONION | RADISH | CARROTS | CUCUMBER | FOCACCIA (V) \$16 + GF BREAD \$3
- BURRATA** CONFIT WINTER SQUASH | FRESH APPLES | CHIVES | HERB OIL | FOCACCIA (D) \$19 + GF BREAD \$3

### VEGGIES & LEAVES

- DAILY SOUP** ASK YOUR SERVER ABOUT THE SEASONAL SPECIAL, SERVED WITH FOCACCIA (V) \$14
- BROCCOLINI** CASHEW RICOTTA | LEMON | URFA (V)(N) \$14
- SAUTEED MIXED MUSHROOM** GARLIC | PARSLEY (GF) \$14
- ROSEMARY RED POTATOES** (V)(GF) \$9
- CAULIFLOWER CACIO E PEPE** ROASTED CAULIFLOWER | BLACK PEPPER | PECORINO BUTTER SAUCE (D)(GF) \$16
- SPICY KALE CAESAR** HARISSA DRESSING | CRISPY SHALLOT | TOASTED ALMONDS | BREADCRUMBS | ALMOND PARMESAN | AVOCADO (N)(V) \$17  
+ EGG \$3 + TOFU SCRAMBLE (S) \$4
- LITTLE GEM SALAD** GRANNY SMITH APPLES | FENNEL | AVOCADO | RED ONION | DUKKAH | GREEN GODDESS DRESSING | HERBS (N)(GF)(V) \$18

### ENTRÉES

- TAMARI PAD THAI** RICE NOODLES | TAMARI THAI SAUCE | SCRAMBLED EGG | CUCUMBER-CARROT SLAW | MINT | PEANUT | SESAME SEEDS | LIME (N)(S)(GF) \$22  
+ TOFU SCRAMBLE (S) \$4
- GREEN COCONUT CURRY** ROASTED SEASONAL VEGETABLES | CILANTRO | LIME | TOGARASHI CRUNCH | SESAME | PITA (V) \$22 + GF BREAD \$3
- POTATO GNOCCHI** IMPOSSIBLE™ ITALIAN SAUSAGE | BROCCOLINI | WHITE WINE | FRESNO CHILLIES (V)(S) \$22
- MUSHROOM & SQUASH CARBONARA** ZUCCHINI NOODLES | CRISPY RICE 'BACON' | KALE | ROASTED MUSHROOMS | BABY SPINACH  
CASHEW RICOTTA | BREADCRUMBS (V)(S)(N) \$19
- BUTCHER'S BURGER** BEET AND AKUA KELP PATTY™ | GRUYÈRE | TOMATO | ARGULA | CARAMELIZED ONION | HARISSA AIOLI | DIJON | TRUFFLE CHIPS \$20  
+ EGG \$3 + AVOCADO \$4 + RICE PAPER 'BACON' (S)(GF) \$3 + SUB VEGAN CHEESE \$2 + IMPOSSIBLE PATTY (S) \$4 + LETTUCE WRAP \$1
- MARGHERITA PIZZA** CAULIFLOWER CRUST | HOUSE MADE RED SAUCE | MOZZARELLA | BASIL (D)(GF)(EGG) \$16  
+ SUB VEGAN CHEESE \$2 + CASHEW RICOTTA (N) OR BURRATA (D) \$4
- MIXED MUSHROOM PIZZA** CAULIFLOWER CRUST | CARAMELIZED ONION | MOZZARELLA | ARUGULA | WHITE TRUFFLE OIL (D)(GF)(EGG) \$19  
+ SUB VEGAN CHEESE \$2 + CASHEW RICOTTA (N) OR BURRATA (D) \$4

### DESSERTS

- PUMPKIN PIE** GRAHAM CRUST | SPICED PUMPKIN CUSTARD  
VANILLA WHIP (V)(GF)(S) \$9
- BLOOD ORANGE TART** SPECULOOS CRUST | BLOOD ORANGE  
CUSTARD | CANDIED ORANGE (V)(GF) \$9
- TIRAMISU** ESPRESSO SPONGE CAKE | MASCARPONE MOUSSE  
COCOA (V)(S) \$9

### HAPPY HOUR

EVERYDAY FROM 4-6PM

- HOUSE COCKTAILS \$10
- HOUSE WINE 1/2 OFF
- COLD-PRESSED SPRITZ \$9

### PRIX FIXE

CHOICE OF STARTER,  
ENTRÉE & DESSERT \$45

\*ORDERS CANNOT BE SHARED\*

+ PAIR A GLASS OF WINE WITH EACH  
COURSE FOR \$25. NOT SURE WHAT TO PAIR?  
LET US KNOW AND WE CAN HELP!

\* (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.

