

EVENING

4PM-10PM

STARTERS

- HOUSE BAKED DAILY BREAD SERVICE** SERVED WITH VEGAN BUTTER \$6 + GLUTEN FREE BREAD \$2
- JUMBO LUMP 'CRAB' CAKE** JACKFRUIT | QUINOA - SWEET POTATO CAKES | FENNEL CUCUMBER SLAW | HARISSA TARTAR (V)(GF) \$14
- GRILLED BROCCOLINI** CHILI FLAKES | BALSAMIC GLAZE | PARMESAN | TRUFFLE CHIPS \$15 (D)(GF)
- ROASTED BABY CARROTS** MAPLE & SHERRY VIN | CASHEW CREMA | CUMIN | MINT | TOASTED HAZELNUTS \$14 (N)(GF)(V)
- WHITE BEAN HUMMUS** OLIVES | ROASTED ARTICHOKE | PARSLEY | ALEPPO PEPPER | PEPITAS | GRILLED FLATBREAD \$15 (V)
- 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 \$10
- SPICY KALE CAESAR** AVOCADO | TOASTED ALMONDS | CRISPY SHALLOTS | BREADCRUMBS | ALMOND PARMESAN | HARISSA CAESAR \$16 + ADD EGG \$2 (N)(V)
- RADICCHIO SALAD** FIGS | ORGANIC CELERY | CANDIED WALNUTS | APPLE-CIDER VINAIGRETTE | PARMESAN \$16 (D)(N) + ADD EGG \$2 + AVOCADO \$2 (GF)
- GRAIN BOWL** A HEALTHFUL COLLABORATION WITH @ADIDASRUNNERS | CAULIFLOWER RICE & QUINOA MIX | ARUGULA | WATERMELON RADISH | CRISPY CHICKPEAS | SWEET POTATOES
SOY-TAHINI VINAIGRETTE (S)(GF)(V) \$17 + ADD EGG \$2 + AVOCADO \$2

LARGE PLATES

- PAD THAI** RICE NOODLES | TAMARI THAI SAUCE | SCRAMBLED EGG | CUCUMBER-CARROT SLAW | MINT | PEANUT | LIME \$19 (N)(S)(GF)
- FALL PASTA** MIXED MUSHROOM | PAPPARDELLE | EVOO | CASHEW RICOTTA | THYME \$18 (N)(V)
- EGGPLANT STEAK AU POIVRE** MUSHROOM & BLACK PEPPER CREAM SAUCE | SPINACH | CHARRED LEMON \$19 (V)(GF)
- BUTCHER'S BURGER** BEET AND AKUA® KELP PATTY™ \$17 or IMPOSSIBLE™ BURGER (S) \$21
TOMATO | ARUGULA | CARAMELIZED ONIONS | HARISSA MAYO (V) | GRUYERE (D) | DIJON | BRIOCHE BUN (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** PEAR | BLUE CHEESE CRUMBLES | CHILI FLAKES | MUSTARD AND HONEY | ARUGULA \$19 (D)
- SPICY ITALIAN PIZZA** ARRABBIATA SAUCE | IMPOSSIBLE SAUSAGE | BURRATA | OREGANO | BROCCOLI RABE \$20 (D)(S)
- SEASONAL PIZZA** SQUASH PURÉE | BRAISED KALE | CALABRIAN CHILI | MOZZARELLA | SMOKED GOUDA \$18

* (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 2% HAS BEEN ADDED TO THE BILL

AUTUMN 2021 >>>
EXECUTIVE CHEF JAMIE LEE
+ CDC IGANCIO ALBO

