

C O F F E E

DRIP COFFEE ESPRESSO	8
CAPPUCCINO LATTE	10
COLD BREW	11
VANILLA CREAM COLD BREW	12
PISTACHIO LATTE.....	12
COCONUT LAVENDER LATTE	12
CHAI LATTE	11
MANGO MATCHA LATTE.....	14

Add espresso / 4
Nondairy milk options almond | coconut | oat | soy

SMOOTHIES

STRAWBERRY FIELDS	18
strawberry, banana, Greek yogurt (VEG) (GF)	
Add whey protein 4	
MANGO-GINGER MADNESS	18
mango, ginger, orange juice, agave (GF) (LF) (VEG)	

JUICES MICK KLUG FARMS

♥ BERRY-BASIL SMASH	18
mixed berries, basil, coconut water	
♥ ORGANIC POWER GREEN JUICE	18
kale, romaine, celery, parsley, orange, lemon, ginger	
♥ FRESH-PRESSED JUICE.....	15
orange grapefruit carrot	

HANDHELDS

served with fries, sweet potato, waffle fries salad, chips	
Add truffle fries 5 / bacon 6 / avocado 5	
FALAFEL PITA	28
Greek yogurt, cucumber, cherry tomato, feta, arugula	
GRILLED CHICKEN SANDWICH	29
chicken thigh, tapenade aioli, roasted pepper, arugula, provolone, asiago ciabatta	
DOUBLE WAGYU CHEESEBURGER	32
cheddar cheese, butter lettuce, tomato, red onion, pickle, dijon aioli, fries *	
Vegetarian option morningstar plant based patty	
TURKEY CLUB.....	28
double smoked bacon, tomato, lettuce, giarainiera aioli*	

SALADS

HEIRLOOM MELON & BURRATA	26
compressed heirloom melons, lioni burrata, basil, elderflower-lemon vinaigrettet (GF) (VEG)	
Add prosciutto* 8	
THE ADORN CAESAR SALAD	23
baby gems, endive, 24-month aged parmesan, garlic crumble (VEG)	
Add anchovy* 8	
THE STEAKHOUSE WEDGE.....	26
confit tomato, warm bacon, giardiniera, smokey blue	
Add 6 oz. seared chicken breast* 16 / grilled oishii shrimp* 19	
5 oz. ora king salmon* 22 / crispy tofu 12	

STARTERS

JUMBO SHRIMP COCKTAIL	35
horseradish cocktail sauce, caper aioli, grilled lemon* (GF)	
GREEN CHICKPEA HUMMUS	21
crudités, crispy favas, served with warm spiced naan (VEG)	
FREE-RANGE CHICKEN NOODLE SOUP	19
poached chicken breast, semolina pasta, celery, onion, carrot, thyme	

MAINS

♥ GREEN CIRCLE CHICKEN	32
green pea, hen of the woods mushroom,asparagus, thyme jus (GF)	
please allow up to 25 minutes to prepare	
JUMBO LUMP CRAB CAKE.....	54
labne remoulade, shaved vegetable salad*	
RIGATONI AL POMODORO	29
pomodoro, basil, pecorino romano (VEG)	
BLUEFIN TUNA RICE BOWL	36
avocado, cucumber, edamame, wakame salad, crispy shallot, sriracha aioli, cilantro*	
OMELETTE LORRAINE.....	25
Swiss, bacon, chives	