

LUNCH
FALL 2018

002

Coconut-Squash Soup <i>kabocha, vindaloo curry, whipped coconut, nigella</i>	6
Bread + Spread <i>house-made koji pita with a rotating selection of spreads</i>	13
Autumn Salad <i>tender greens, seasonal vegetables, nut brittle, apple-butter vinaigrette, crouton, ricotta</i>	14
Dan Dan Noodle Bowl <i>udon noodles, fall vegetables, tofu, szechuan, tahini, xo sauce</i>	13

Brussels Sprout Melt <i>cheddar curds, sautéed onion, Russian mayo, black mountain bread</i>	13
Roasted Root <i>shaved, cloverton cheese, fresh greens, pickles, horsey-miso mayo, sourdough</i>	14
Tempura Eggplant <i>napa cabbage, pickles, kimchi remoulade, baguette</i>	14
Sweet Potato Torta <i>black bean, queso fresco, jalapeño, avocado-cilantro mayo, baguette</i>	13

All sandwiches come with a side of simply dressed tender greens. Substitute fresh fruit +2 or togarashi fries +3

Fresh Fruit <i>assorted, mint</i>	5
Togarashi Fries <i>fingerling potatoes, miso aioli, gochujang, dill</i>	6
Mixed Nuts <i>barebare spice, smoked, served warm</i>	5
Pickles <i>preparations of vegetables from seasons past and present</i>	6
Marinated Olives <i>citrus, herbs, evoo</i>	6

Lavender-Citrus Sorbet <i>beet + jasmine tea coulis, basil seeds</i>	5
PawPaw Froyo <i>gingerbread, coconut, pomegranate, saba</i>	6
Chocolate Avocado Cake <i>cocoa nibs, coconut cream, orange</i>	7

House Italian Soda <i>lemon grapefruit orange</i>	3
Kombucha <i>seasonal draft offerings from Lapp it Up</i>	6
Coffee <i>One Line Coffee, Kossa Gesbe</i>	3.5
Teapot <i>black green herbal</i>	4.5
Iced Tea <i>black green</i>	3

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Executive Chef Ben Kanavel
Sous Chef Todd Rudler

Chef's inspiration This menu was inspired by a three day peyote trip in the woods and the recipes that came with my toaster.