

DINNER

served daily 3 pm - 11 pm

SHARE PLATES

SOUP OF THE DAY cup / bowl	6.00 / 9.00
CRISPY BRUSSELS SPROUTS sweet and sour	9.00
ROASTED HONEY NUT SQUASH harissa, yogurt, toasted almonds	10.00
BLISTERED SHISHITOS citrus, sea salt	10.00
MOZARELLA STICKS italian breadcrumbs, pomodoro	11.00
TRUFFLE FRIES chives, parmesan cheese	11.00
GUACAMOLE corn tortilla chips, pomegranate, pistachios, cilantro	12.00
WILD MUSHROOM RISOTTO POPPERS romesco, aged parmesan	13.00
ARUGULA SALAD burrata, garlic breadcrumbs, radishes, dijon-sherry vinaigrette	14.00
LITTLE GEM CAESAR SALAD homemade croutons, pink peppercorns, parmesan	14.00
+ CRISPY BACON	5.00
+ GRILLED CHICKEN	6.00
SALMON MISO TACOS serrano, cilantro	15.00
CRISPY ROCK SHRIMP sriracha emulsion, tobiko, chives	16.00
YELLOW FIN TUNA crispy rice, spicy mayo, scallions add 2 for prix fixe	17.00

MAINS

CRISPY CHICKEN SANDWICH cheddar biscuit, honey butter, hot sauce, cabbage	17.00
GREEN FIG BURGER cheddar cheese, caramelized onions, special sauce, fries	19.00
BEYOND BURGER (V) swiss cheese, pickled onions, avocado, fries	24.00
1/2 ROASTED CHICKEN brussels sprouts, honey nut squash, harissa, roasted shallot jus	27.00
SHRIMP SCAMPI linguini, tomato, peas, garlic confit	27.00
PLANCHA SALMON wild mushrooms, squash, sofrito	28.00
STEAK FRITES fresh herb butter add 6 for prix fixe	32.00

FLATBREADS

CHEF'S FLATBREAD	M.P
PUTTANESCA olives, tomatoes, capers, feta, arugula, onions	14.00
WILD MUSHROOM ricotta, mozzarella, parmesan	15.00
MARGHERITA mozzarella, stewed tomato sauce, basil	15.00
ITALIANA bacon, italian sausage, pepperoni	15.00

PRIX FIXE 42

CUP OF SOUP
CHOICE OF ONE SHARED PLATE AND MAIN
(SWEET TOOTH? SUB SHARED PLATE FOR A DESSERT)

EXECUTIVE CHEF
CESAR PINTO

Before placing your order, please inform your server if a person in your party has a food allergy Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.