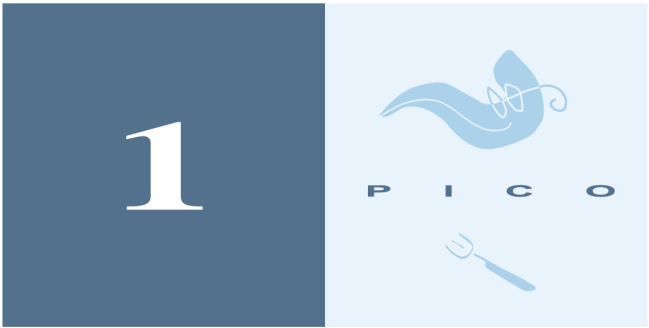




- grilled calamari** capers, sun dried tomato, olives, garlic, lemon, olive oil 21
- burrata from puglia** roasted romanesco cauliflower, black olives, oregano, extra virgin olive oil 14
- hamachi tartare** * avocado, chili lime vinaigrette 18
- kale sweet potato quinoa salad** diced apples, toasted almonds, lemon dressing 17
- sautéed shrimp** roasted garlic, parsley, calabrian chili, anson mills polenta, parmesan 17
- curry cauliflower soup** cauliflower florets, curry oil 16

- grilled avocado crab grapefruit salad** butter lettuces, fine herbs, picholine olives 32
- grilled branzino** tomato, potato, olives, capers 35
- crispy baby romaine caesar with grilled wild chilean salmon** parmesan, anchovy, brioche, capers, black pepper, lemon 26
- mediterranean chicken bowl*** farro verde, mustard greens, seeds, dill mint yogurt, zaatar spice 27
- lobster blt maine lobster** tomato, lettuce, bacon, avocado, mix greens 36
- wagyu burger*** brioche bun, caramelized onions, tomato, truffled cheese, french fries 26
- pappardelle** oxtail ragu, red wine, pecorino cheese 25
- fresh vegan bucatini** sun dried tomato, garlic, broccolini, lemon, italian parsley 24
- Add farm egg** \$5

bub and grandma’s bread selection 9

- cold pressed juices by little west** 16`
- clover:** kale, cucumber, celery, spinach, pear, cilantro, mint, lime
- quench:** watermelon, jicama, strawberry, mint, lime
- sunrise:** orange, carrot, coconut water, lemon, ginger, turmeric
- go big:** beet, kale, carrot, apple, wheatgrass, lemon, ginger
- gingersnap:** fuji apple, green apple, ginger, lemon

chef de cuisine, david almany