

cauliflower empanadas 14
cauliflower, parmesan, mushroom duxelles, sherry vinegar, truffle oil

beef & curry empanadas 14
sweet basil, ginger, curry crème fraîche

salmon tartare 16
lime vinaigrette, green goddess, nasturtium, focaccia crostini

hummus & flatbread 12
tahini, olive oil, za'atar

charcuterie & cheese platter 17
selection of cured meats, artisanal cheeses, seasonal accoutrement, housemade crackers

honey glazed pork ribs 24
honey, apple cider vinegar, chile de arbol, ginger scallion relish

grilled wagyu tri-tip 33
cauliflower-pomme purée, braised endive, bordelaise, truffle oil, crispy leeks

grilled whole branzino 40
couscous, pistachios, golden raisins, curry yogurt, chimichurri

grilled lamb chops 34
roasted spiced carrots, harissa vinaigrette, currants, chermoula, mint yogurt

roasted Mary’s chicken crostone HALF 32 | WHOLE 63
tesa, cranberry beans, mushroom, arugula, drippings

kale & avocado salad 13
sunflower seed and sprout, tahini vinaigrette, pickled onion

belgian endive salad 14
candy walnuts, blue cheese, stone fruit, arugula, champagne vinaigrette

chopped salad 17
salumi, mozzarella, cabbage, frisée, pepperoncini, sun dried tomatoes, garbanzo beans, balsamic-bacon vinaigrette
add chicken | 7

roasted cauliflower 12
lemon yogurt, pomegranate vinaigrette, roasted almonds, currant, mint

pan roasted brussels sprouts 13
cured lardons, aioli, parmesan, espelette, balsamic glaze

charred broccolini 12
pickled fresno chili, meyer lemon, sherry, breadcrumbs

salsiccia flatbread 16
house made sausage, caramelized fennel, spicy marinara, mozzarella, burrata, roasted garlic, mushrooms, fried rosemary

mushroom flatbread 15
mascarpone, funghi misti, parmesan, thyme, caramelized onions, truffle oil

fig bruschetta 15
goat cheese, aged balsamic figs, pomegranate, arugula, crispy prosciutto

salt crusted fingerling potatoes 10
chimichurri, flake salt, romesco sauce



dinner