

LUNCH

Grilled Chicken Salad* G/N	15
NATIVE GREENS, VT GOAT CHEESE, STRAWBERRIES, PEPITAS, CHARDONNAY VINAIGRETTE	
Lox and Avocado Toast* N	15
PICKLED ONION, CRISPY CAPERS, MEYER LEMON ADD OLIVE OIL FRIED EGG + 2	
Sugar Snap Pea Tacos V/N/G	14
WHIPPED AVOCADO, SALVADORIAN CURTIDO, COTIJA GRILLED CORN TORTILLAS, HOUSE-MADE HOT SAUCE AIOLI	
Spring Vegetable Bowl N/D/V	15
FREEKEH, BEETS, SPRING SHOOTS, AVOCADO, PEAS, GRILLED ASPARAGUS, LEMON OLIVE OIL FRIED EGG	
Today's Special Salad V/G	12
ADD GRILLED CHICKEN OR GRILLED WAGYU BURGER PATTY* +7	
Today's Soup, Special Salad & a Popover	16
Asparagus Salad D/G/V	13
WATERCRESS, PEAS, MINT, TOASTED PISTACHIO, CABERNET SHALLOT VINAIGRETTE	
Chicken Tacos*	13
CHILI-LIME MARINATED CHICKEN TENDERLOINS, WHIPPED AVOCADO, CURTIDO COTIJA , CORN TORTILLAS, HOUSE-MADE HOT SAUCE AIOLI	
Bacon Cheddar Burger* N	16
WAGYU BEEF, HOUSE-MADE ROSEMARY MILK ROLL HAND-CUT FRIES OR A PETITE GREEN SALAD	
Crab and Avocado Salad N/G/D	16
SPICY MAYO, RADISH SALAD, CHIVE	
Fish of the Day*	MKT

Basket of Popovers V/N
HOUSE-MADE JAM (AVAILABLE WHILE THEY LAST)
10
VEGETARIAN SMALL PLATES
Blistered Snap Peas
N/V/G/D TOGARASHI, SESAME, SCALLIONS
10
Grilled Native Asparagus
D/G/V ROMESCO, ESPELETTE, EVOO ALMONDS
10
Carrot Hummus
D/G/V CRUDITÉS, OLIVE OIL, DUKKAH
10
Soup of the Day
7/10

DESSERTS

Caramel Brownie Cake V	10
CHOCOLATE GRANOLA, WALNUTS, CANDIED GINGER, PEPITAS BROWN SUGAR CRÈME FRAICHE	
Strawberry Rhubarb Cobbler V/N	10
LAVENDER WHITE CHOCOLATE ICE CREAM, CORN MEAL TOPPING	

Frozen Dacquoise V/G	10
HAZELNUT MERINGUE LAYERS, ESPRESSO PARFAIT, PRALINE	

*Dietary restrictions key: V– vegetarian, G– gluten free, D– dairy free, N– nut free. Before placing your order please inform your server if anyone in your party has a food allergy.
Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs increases your risk of food borne illness, especially if you have certain medical conditions. Printed 6.11.19