

## BAR SNACKS

**MARINATED & ROASTED OLIVES** HOUSE MARINATED | MEDITERRANEAN HERBS \$6 (V)(GF)

**TRUFFLED CHIPS & LENTIL 'CAVIAR'** HERBED CRÈME FRAICHE | BELUGA LENTIL CAVIAR \$12 (V)(GF)

## STARTERS

**HOUSE BAKED DAILY BREAD SERVICE** SERVED WITH VEGAN BUTTER \$6 + GF BREAD \$3

**CHEESE BOARD** SELECTION OF 3 ARTISANAL CHEESES & ACCOUTREMENTS \$22 (GF)  
+ WINE PAIRING, 4 3oz POURS FOR \$25 + SUB VEGAN CHEESE (N) \$3

**MUSHROOM 'CALAMARI'** OYSTER MUSHROOMS | CALABRIAN AIOLI \$17 (GF)(V)

**PEA & FAVA BEAN HUMMUS** ZA'ATAR | CRUDITE | FLATBREAD \$18 (V)

**SPRING BURRATA** SNAP PEA | ENGLISH PEAS | SUMAC | MINT | SOURDOUGH \$19 (D) + GF BREAD \$3

**HEARTS OF PALM 'CEVICHE'** AVOCADO | LECHE DE TIGRE | HERB OIL | TARO CHIPS \$17 (V)(GF)

*\*THE REBEL DAUGHTERS  
DISH COLLABORATIONS*

THESE DISHES ARE CREATED BY A GROUP OF  
OUR FRIENDS - WOMEN WITH A REBELLIOUS  
SPIRIT & ACTIVISTS IN THEIR RESPECTIVE  
FIELDS. THEIR DISHES REPRESENT THEIR  
PASSION FOR PURSUING HEALTH & WELLNESS.

## VEGGIES & LEAVES

**\*CRISPY MAITAKE** *REBEL DAUGHTER SOPHIA ROE* | SUNCHOKE PUREE | PEANUT SHALLOT CHILI OIL | CRANBERRY & GARBANZO BEANS \$20 (GF)(V)(N)

**FENNEL & JICAMA SALAD** GREEN ZHOUG | CASTELVETRANO OLIVES | GRUYERE \$18 (GF)(D)

**GRILLED BROCCOLINI** PRESERVED LEMON GREMOLATA | PARMESAN \$10 (GF)

**CHARRED WHOLE ARTICHOKE** LEMON AIOLI \$16 (GF)

**CAULIFLOWER CACIO E PEPE** ROASTED CAULIFLOWER | BLACK PEPPER | PECORINO BUTTER SAUCE \$17 (GF)(D)

**GOLDEN BEET SALAD** FETA | AVOCADO | CITRUS VINAIGRETTE | PISTACHIOS | FRIED QUINOA | SUNFLOWER SPROUTS \$17 (V)(GF)(N)

**SPICY KALE CAESAR** CRISPY SHALLOTS | TOASTED ALMONDS | ALMOND PARMESAN | AVOCADO | BREADCRUMBS | HARISSA DRESSING \$17 (N)(V)

## ENTRÉES

**PAD THAI** RICE NOODLES | TAMARI THAI SAUCE | SCRAMBLED EGG | CUCUMBER-CARROT SLAW | MINT | PEANUTS | SESAME SEEDS | LIME \$21 (N)(S)(GF)

**\*PAPPARDELLE** *REBEL DAUGHTER HEATHER TIERNEY* | ARUGULA SAUCE | SNAP PEAS | ENGLISH PEAS | PARMESAN REGGIANO \$25 (D)

**\*FUSILLI** *REBEL DAUGHTER RAHDI DEVLUKIA* | WALNUT LENTIL BOLOGNESE | CASHEW RICOTTA | MINT \$24 (N)

**SPRING VEGETABLE & TOFU GREEN CURRY** LEEKS | FAVA BEANS | BROWN RICE | CILANTRO \$24 (V)(GF)(S)

**CLASSIC BUTCHER'S BURGER** BEET & AKUA KELP PATTY™ | TOMATO | ARUGULA | CARAMELIZED ONIONS | HARISSA MAYO | GRUYERE | DIJON  
BRIOCHE BUN | TRUFFLE POTATO CHIPS \$20 (D) + EGG \$3 + AVOCADO \$4 + RICE PAPER BACON \$3 + VEGAN CHEDDAR \$3 + PICKLED CHILI \$2 + GF BREAD \$3

## STONE OVEN PIZZAS

SUB VEGAN MOZZERELLA, CASHEW RICOTTA OR BURRATA (D) + \$3 | SUB GF CAULIFLOWER CRUST + \$3

**MARGHERITA** MARINARA | MOZZARELLA | BASIL \$22 (D)

**SPICY ITALIAN** ARABIATTA SAUCE | BURRATA | IMPOSSIBLE CHORIZO | BROCCILINI | OREGANO \$25 (D)(S)

**MIXED MUSHROOM** GARLIC CONFIT | MOZZARELLA | ARUGULA | WHITE TRUFFLE OIL \$25 (D)

**HOT HONEY & BEET 'PEPPERONI'** MARINARA | MOZZARELLA | HOUSE BEET 'PEPPERONI' | FRESH OREGANO \$24 (D)

**ZUCCHINI & PESTO** CASHEW RICOTTA | SOFT HERBS | GRILLED LEMON | ARUGULA \$24 (V)

\*(N) CONTAINS NUTS / (V) VEGAN / (GF) GLUTEN FREE / (D) CONTAINS DAIRY / (S) CONTAINS SOY\*

\*WE SOURCE FROM LOCAL & ORGANIC FARMS. OUR MENU IS 100% VEGETARIAN. AND WE HAVE MANY VEGAN & GLUTEN-FREE OPTIONS.  
\*WE ARE NOT LIABLE FOR ALLERGIES. PLEASE ALERT US IF YOU HAVE ANY ALLERGIES AS WE DO HAVE NUTS & GLUTEN IN HOUSE.

