

STARTERS

- HOUSE BAKED DAILY BREAD SERVICE** SERVED WITH VEGAN BUTTER \$6 + GF BREAD \$3
- CHEESE BOARD** SELECTION OF 4 ARTISANAL CHEESES & ACCOUTREMENTS \$28 (GF) + WINE PAIRING, 4 3oz POURS FOR \$25
- MUSHROOM 'CALAMARI'** OYSTER MUSHROOMS | CALABRIAN AIOLI \$17 (GF)(V)
- PEA & FAVA BEAN HUMMUS** ZA'ATAR | CRUDITE | FLATBREAD \$18 (V)
- BURRATA** SNAP PEAS | GREEN GARBANZO | EDAMAME | SUMAC | MINT | SOURDOUGH \$19 (D)
- HEARTS OF PALM 'CEVICHE'** AVOCADO | LECHE DE TIGRE | HERB OIL | TARO CHIPS \$17 (V)(GF)

VEGGIES & LEAVES

- WHITE ASPARAGUS** KING OYSTER MUSHROOMS | WHIPPED GOAT CHEESE | LAVENDER-CHIVE OIL \$17 (GF)(D)
- ROASTED EGGPLANT BAYILDI** TAHINI DRIZZLE | GREEN HARISSA | PISTACHIO DUKKAH | HERBS | POORI \$15 (V)(N)
- GRILLED BROCCOLINI** PRESERVED LEMON GREMOLATA | PARMESAN \$10 (GF)(D)
- CHARRED WHOLE ARTICHOKE** LEMON AIOLI \$16 (GF)
- CAULIFLOWER CACIO E PEPE** ROASTED CAULIFLOWER | BLACK PEPPER | PECORINO BUTTER SAUCE \$17 (GF)(D) + CREAMA DI BLACK TRUFFLE \$4
- GOLDEN BEET SALAD** VEGAN FETA | AVOCADO | CITRUS VINAIGRETTE | PISTACHIOS | FRIED QUINOA | CRESS \$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)
- GNOCCHI** IMPOSSIBLE™ 'SAUSAGE' | BROCCOLINI | SPINACH | PROSECCO SAUCE | PARSLEY | PICKLED CHILI \$23 (V)
- PESTO PAPPERADELE** BASIL-WALNUT PESTO | WILTED ARUGULA | CRISPY CAULIFLOWER \$20 (V)(N)
- TOFU SPRING VEGETABLE GREEN CURRY** LEEKS | FAVA BEANS | EGG PLANT | BROWN RICE | CILANTRO \$24 (V)(GF)(S)
- KEBAB** HOUSEMADE GRILLED FLATBREAD | CHUNK FOODS 'STEAK'™ & VEGGIE KEBAB | VEGAN TZATZIKI | MARINATED TOMATOES & CUCUMBERS
ALEPPO PEPPER | HERBS | LIME WEDGE \$25 (V)(S)(G)
- CLASSIC BUTCHER'S BURGER** BEET & AKUA KELP PATTY™ | TOMATO | ARUGULA | CARAMELIZED ONIONS | HARISSA MAYO | GRUYERE | DIJON
BRIOCHE BUN | SEASONED CHIPS \$20 (D) + EGG \$3 + AVOCADO \$4 + RICE PAPER BACON \$3 + VEGAN CHEDDAR \$3 + PICKLED CHILI \$2
+ GF BREAD \$3 + SUB IMPOSSIBLE™ PATTY \$4

STONE OVEN PIZZAS

- SUB VEGAN MOZZARELLA, CASHEW RICOTTA OR BURRATA (D) + \$3 | SUB GF CAULIFLOWER CRUST + \$3
- MARGHERITA** MARINARA | MOZZARELLA | BASIL \$22 (D)
- SPICY ITALIAN** ARABIATTA SAUCE | BURRATA | IMPOSSIBLE™ CHORIZO | BROCCOLINI | 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)

* (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.
*AN OPTIONAL 4% HEALTH AND WELLNESS FEE HAS BEEN ADDED TO THE BILL TO SUPPORT HEALTH INSURANCE FOR OUR STAFF.
*WE ARE NOT LIABLE FOR ALLERGIES. PLEASE ALERT US IF YOU HAVE ANY ALLERGIES AS WE DO HAVE NUTS & GLUTEN IN HOUSE.

