

Simple,

Clean,

Fresh

Dinner Starters



Guacamole, Table Side 11/guest
Made to order at your table side. House cut, crispy, corn tortillas



Tuna Tartar 16
Lemon zest, extra virgin olive oil, avocado, relish, chili oil, celeriac chips

Fresh Fried Calamari 14

Panko crusted, sun dried tomato aioli, fennel pollen

Sautéed Shrimp 16

Served in cast iron with lemon butter and garlic bread



Seared Haloumi Cheese 16
Lemon zest, extra virgin olive oil, red pepper jam, eggplant



Roasted Cauliflower 11
Buffalo hot sauce, celery sticks, blue cheese dip



Kale and Artichoke Tostada 14
Creamy parmesan cheese sauce, corn tortillas, pico de gallo

Salads



Southeast Asian Watercress Salad 19
baby greens, fresh mint, Thai basil, cilantro, mango, avocado,
grilled pineapple, red peppers, edamame, crushed peanuts, orange sesame dressing



Local Kale Salad 19
curried hazelnuts, chick peas, Pecorino Romano,
raddichio, Brussel sprouts, dried figs, balsamic hummus dressing



Summer Squash Salad 18
Roasted squash, watercress, kale, beans, local beets, maple mustard vinaigrette



Super Grain Salad 18
Quinoa, faro, bulgur, organic greens, cherry tomatoes, snow peas, cashews,
Tuckers goat cheese, roasted carrot vinaigrette



Vegan



Vegetarian



- Gluten Free

Entrees

 Grilled Rockfish 32

Quinoa risotto, slow roasted carrots, kale pesto

Hand Crafted Daily Pasta MP

Fresh handmade pasta made with today's freshest ingredients

 Grilled Organic Salmon 32

Sesame seed crusted, black rice, sautéed asparagus, bok choy slaw

 Jerk Spiced Amish Chicken 29

House jerk sauce, sautéed vegetables, plantains,
coconut curry sauce

  Corn Enchiladas 24

Artichoke, asparagus, and Monterey jack cheese stuffed, oven baked with a mild red chili sauce

   Crimson Lentil Thai Curry 24

Butternut squash, pineapple compote, broccolini, parsnip crisps, pistachio crumble

 Grilled Lamb Chops 33

Dried mole rub, cumin parsnip potato puree, sautéed spinach, pickled jalapenos

Grass-fed Beef Burger 24

Pickled vegetable relish, smoked cheddar, brioche bun, cranberry bbq sauce

Smoked Niman Ranch Wild Boar 34

Cold smoked chop, Cajun spice rubbed, local veg andouille succotash,
bourbon demi-glace

 Grilled CAB Skirt Steak (10oz) 32

Chimichurri glaze, purple potato Tuckers goat cheese mash,
sauté of local vegetables

 Certified Angus Beef Filet Mignon Steak (7oz) 38

Spaghetti squash smoked cheddar gratin, roasted Brussel sprouts,
maple bacon butter

