

GOOD EVENING *3pm - close*



STARTERS

SEARED SCALLOPS 17
miso creamed corn, arugula, bacon

POTATO CHIPS 8
prosciutto di parma, parmesan, creme fraiche

BURRATA 13
heirloom tomatoes, jalapeño, cucumber, basil, herb salsa, country bread

AHI TUNA POKE* 15
avocado, chili aioli, tropical salsa, wontons

CHICKEN WINGS 13
dry rubbed or hot wings with celery

BARBECUE CHICKEN TACO 14
street corn, tamarind barbecue sauce

SHISHITO PEPPERS 8
lemon garlic salt

SPROUTS & CAULIFLOWER (V) 9
crispy brussel sprouts, roasted cauliflower, herb dressing

WOODFIRED PIZZA

gluten-free crust available upon request

PEPPERONI 16
red sauce, fresh oregano, whole milk mozzarella

HAM & ARUGULA 15
white sauce, calabrian chili, whole milk mozzarella, parmesan

SMOKED CHICKEN 15
garlic cream sauce, fontina cheese, parmesan, roasted onions, herbs

MARGHERITA (V) 14
red sauce, fresh mozzarella, basil, extra virgin olive oil

SOUP & SALAD

TOMATO BASIL SOUP (V) 5 / 7
croutons, basil oil

SOUP OF THE DAY 5 / 7

STRAWBERRY FENNEL SALAD 13
baby lettuce, shaved fennel, goat cheese, hippy seed granola, honey mint vinaigrette

COBB SALAD 16
romaine, baby kale, grilled chicken, bacon, egg, avocado, tomato, blue cheese, breadcrumb, herb dressing

KALE CAESAR (V) 14
tuscan kale, roasted cauliflower, croutons, parmesan, roasted shallot caesar dressing

WHOLE GRAIN SALAD 14
baby kale, avocado, tomato, cucumber, red onion, greek yogurt, kimchi dressing

Add to any salad

salmon **9** / steak **15** / chicken **7**

PASTA

LOBSTER BUCATINI 23
shallot, tarragon, arugula, white wine

RICOTTA GNOCCHI (V) 18
oyster mushrooms, english peas, pea tendrils, scallion butter

PESTO LINGUINE (V) 18
shaved garlic, fresh basil, heirloom tomatoes

ENTREÉS

THE CHEESEBURGER 15
double meat & cheese, caramelized onion, lettuce, tomato, pickle, spread **substitute plant based burger (V) +2**

TURKEY BURGER 17
herb aioli, sweet & sour onion jam, shoestring potatoes

CRISPY CHICKEN 15
lettuce, pickled green tomato, mayonnaise, spicy honey

PLANCHA SALMON* 24
summer vegetable caponata, butter-milk pesto, herbs

WOOD OVEN HALIBUT* 31
steamed blue mussels, crispy spring roll, red curry broth

BONE IN NEW YORK STRIP* 50
asparagus, oyster mushrooms

DESSERT

RASPBERRY MOUSSE CAKE 9
devil's food cake, dark chocolate mousse

ICE CREAM IN A JAR 7
candied peanuts, whip cream, chocolate & caramel sauces

*Visit our Rooftop Bar on Thursday & Friday
after 4pm or Saturday & Sunday after 11am.*

GF = Gluten Friendly **V** = Vegetarian

Please alert us if you have any allergies; not all ingredients are listed. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. A 3% employee wellness charge is added to all guest checks to help offset the rising costs of employee wages and benefits.