

| starters |

HOUSEMADE SOURDOUGH plugrá butter, sea salt · 6

HOUSEMADE SPREADS sheep’s milk feta-walnut | housemade ricotta-black pepper | green garbanzo-avocado hummus served with grilled flat bread · 6 each

GORGONZOLA STUFFED DATES crispy prosciutto, port reduction, crushed marcona almonds, chives · 9

DUNGENESS CRAB CAKES piment d’espellete remoulade, shaved asparagus, frisée & herb salad, mint vinaigrette · 19

BRUSCHETTA crispy artichoke, whipped mascarpone on grilled garlic bread · 12

***KING SALMON TARTARE** capers, cornichons, dill crème fraîche, cucumbers · 16

FRIED CALAMARI smoked tomato aioli · 13

BAKED BRIE apricot preserves, caramelized onions, candied walnuts, grapes, housemade crackers · 15

| cheese |

ONE · 7 | THREE · 18 | FIVE · 25
marcona almonds · 3 | castelvetrano olives · 3

HUMBOLDT FOG goat’s milk

DÉLICE DE BOURGOGNE cow’s milk and cream

ST. AGUR BLUE cow’s milk

TOMME DE SAVOIE cow’s milk

GARROTXA goat’s milk

meat |

SALAME GENTILE | SALAME TOSCANO | PROSCIUTTO DI PARMA

| soups & salads |

draper valley grilled chicken · 7 | grilled flank steak · 7 | grilled prawns · 9

SOUP fire-roasted tomato or daily · 7

GREEK AND GRAINS ancient grains, kale, tomato, red onion, artichoke, cucumber, sheep’s milk feta, sunflower seeds, basil-balsamic vinaigrette · half 10/full 14

PURPLE CHOPPED romaine, bacon, avocado, hard-boiled egg, tomato, blue cheese, red onion, balsamic vinaigrette · half 10/full 14

ASPARAGUS AND SNAP PEAS arugula, quinoa, radish, shaved red onions, ricotta salata, lemon-mint vinaigrette · half 10/full 14

KALE CAESAR lacinato kale, romaine, multigrain croutons, shaved grana padano, caesar dressing · half 10/full 14

CRANBERRY CHICKEN pulled draper valley chicken, bacon, almonds, scallions, celery, apples, dried cranberries, parmigiano-reggiano, cranberry-dijon vinaigrette · half 12/full 16

| sandwiches |

served with a choice of mixed green salad or house-cut fries substitute sweet potato fries, soup or specialty salad · 4

BLTA bacon, green leaf lettuce, tomato, avocado and spicy aioli on multigrain · 14

GRILLED CHICKEN bacon, lettuce, tomato, red onion, emmentaler swiss, shishito pepper-chimichurri aioli on ciabatta · 15

ROASTED TURKEY CLUB bacon, provolone, tomato, green leaf lettuce, pickled red onions and basil aioli on multigrain · 15

GRILLED CHEESE AND TOMATO SOUP jarlsberg, smoked gouda, truffle oil on toasted levain · 14 | *add bacon · 3 or prosciutto · 4*

SPICE-RUBBED COHO SALMON tomato, pickles, lettuce, tartar on ciabatta · 18

KOBE ROAST BEEF DIP caramelized onions, emmentaler swiss, horseradish-mustard aioli and au jus on grilled baguette · 17

MIXED GRAINS AND SMOKED MUSHROOM VEGGIE BURGER provolone, arugula, tomato, pickled red onion, smoked tomato aioli on ciabatta roll · 15

***CHEESEBURGER** creekstone beef, emmentaler swiss cheese, tomato, pickles, shaved red onions, green leaf lettuce, kimchi aioli on brioche · 16 | *add bacon · 3*

lunch combo

any two items · 15

SOUP: fire-roasted tomato | daily

SALAD: greek and grains | purple chopped | kale caesar | asparagus and snap peas

SMALL SANDWICH: blta | roasted turkey | tomato & mozzarella

PIZZETTA: margherita | gorgonzola & fig | calabrese chicken sausage

| bowls |

***MIXED QUINOA AND VEGGIES** brown rice, black beans, mixed quinoa, grilled corn, sautéed kale, asparagus, salsa fresca, avocado crema, fried egg · 16
add draper valley farms grilled chicken · 7 or grilled prawns · 9

COCONUT-CURRY CHICKEN brown rice, draper valley pulled chicken, broccoli, cashews and cilantro · 16

BEEF AND BROCCOLI beef tenderloin, brown rice, shiitake mushrooms, pearl onion, soy-ginger sauce and scallions · 17

| pizzas |

MARGHERITA san marzano tomato, fresh mozzarella, basil, monti iblei olive oil · 15

GORGONZOLA AND FIG caramelized onions, red wine-poached figs, toasted walnuts, gorgonzola dulce, rosemary oil · 16

CALABRESE CHICKEN SAUSAGE fresh mozzarella, shaved red onion, mama lil’s peppers, basil pesto, fennel pollen · 16

| pastas & mains |

BASIL PESTO PASTA gemelli, heirloom tomatoes, pine nuts, parmigiano-reggiano, lemon zest · 19 | *substitute gluten-free pasta · 3 draper valley farms grilled chicken · 7 or grilled prawns · 9*

BEER BATTERED TRUE COD house-cut fries, classic tartar sauce · 16

WILD BOAR BOLOGNESE tagliatelle noodles, shaved grana padano, fresh arugula · 25 | *substitute gluten-free pasta · 3*

PAN ROASTED FREE-RANGE CHICKEN BREAST mashed potatoes, seasonal vegetables, marsala pan jus · 18

SAUTÉED PRAWNS FRITES house-cut fries, spicy herbed-garlic sauce · 18

***GRILLED NEW YORK STEAK** hand-cut fries, wilted spinach, truffle aioli · 32

MAINE LOBSTER BAKED MAC AND CHEESE cavatappi pasta, maine lobster, creamy gruyère sauce and truffled breadcrumbs · small 19/large 30

| beverages |

HOUSEMADE SHRUBS · 5
fresh seasonal sodas

FOUNTAIN SODA coke, diet coke, sprite and lemonade · 3.5

SPARKLING WATER san pellegrino (500ml) · 4.5

ROOT BEER bedford’s · 4

GINGER BEER cock n’ bull · 4

ICED TEA barnes & watson traditional black · 3.5

FRENCH PRESS COFFEE caffe vita bistro or decaf · small 5 | large 8

BARNES & WATSON LOOSE LEAF TEA · 3.25

classic earl grey | apricot | star spangled | berry white | genmaicha | tropical rooibos

*According to our good friends at the health department, raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.