

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, crushed marcona almonds, chives, saba · 9

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

PROSCIUTTO & RICOTTA CROSTINI pears, black pepper, chestnut honey · 13

***AHI TARTARE** capers, cornichons, piment d’espelette aioli, grilled bread · 16

FRIED CALAMARI smoked tomato aioli · 14

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

ROASTED CAULIFLOWER AND LENTIL arugula, garbanzo beans, shaved almonds, red onions, dates, tahini-lemon vinaigrette · half 11/full 15

PURPLE CHOPPED romaine, kale, bacon, avocado, red cabbage, chickpeas, gorgonzola, sun-dried tomatoes, pumpkin seeds, sunflower seeds, parsley, sweet italian vinaigrette · half 11/full 15

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 hand-cut fries substitute sweet potato fries or soup · 2

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*

GRILLED SALMON BAHN MI grilled coho salmon, pickled carrots, daikon radish, jalapeño, cilantro, hoisin aioli, ciabatta · 18

KOBE ROAST BEEF gorgonzola, crispy onions, spinach, bacon aioli, ciabatta · 18

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

***CHEESEBURGER** tillamook cheddar, tomato, shaved red onion, green leaf lettuce, special aioli · 17 | *add bacon · 3*

lunch combo

any two items · 15

SOUP: fire-roasted tomato | daily

SALAD: cauliflower and lentil | purple chopped | kale caesar

SMALL SANDWICH: blta | roasted turkey | tomato & mozzarella

PIZZETTA: margherita | gorgonzola & pear | calabrese chicken sausage

bowls

***MIXED QUINOA AND VEGGIES** brown rice, black beans, mixed quinoa, grilled corn, winter greens, broccoli, 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, extra virgin olive oil · 15

GORGONZOLA AND PEAR caramelized onions, red wine-poached pears, 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, pomodoraccio 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 · 17

***GRILLED NEW YORK STEAK** hand-cut fries, wilted spinach, truffle aioli · 35

MAINE LOBSTER BAKED MAC AND CHEESE cavatappi pasta, maine lobster, creamy gruyère sauce, 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

HOUSEMADE COLD BREW · 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.