

ENTREES

Bourbon-Braised Brisket

With baguette panzanella salad of pea shoots, pickled radishes, heirloom cherry tomatoes, and crispy shallot rings
\$12

Croque Monsieur

Smoked ham, gruyere cheese, mornay sauce,
Dijon aioli on brioche loaf
\$11

Grilled Portobello on Rosemary Focaccia **V**

Herbed goat cheese, heirloom cherry tomatoes,
arugula, basil pesto aioli
\$10

Dairy-free option available on request **D**

SALADS

Salade Niçoise: Tuna or Tofu **G D**

Pan seared tuna or tofu, arugula, heirloom cherry tomatoes, pickled red onions, kalamata olives, potato, fried capers, white balsamic oregano vinaigrette
\$12

Braised Kale and Quinoa **G D V**

Red quinoa, Persian cucumber, pickled red onions, grilled asparagus, sundried tomatoes, sweet tomato vinaigrette
\$10

SOUPS

Charred Corn and Crab Chowder

\$8

Fire-Roasted Creamy Tomato Soup **V**

Topped with garlic croutons
\$6

Gluten-free option available on request **G**

KIDS MENU

Hot Dog **D**

\$4

Mac and Cheese **V**

cheddar sauce, orecchiette pasta
\$4

G gluten free

D dairy free

V vegetarian