



# BREAKFAST

*Available 8:00a to 12:00p daily.*

*v = vegetarian, vv = vegan, gf = gluten-free, df = dairy-free*



## EGGS YOUR WAY

*homefries, local greens  
(v, df, gf) // \$18*

*add sausage, bacon  
or avocado // \$5*

## TOFU SCRAMBLE

*served with crostini  
choice of:  
peppers, jalapeño, tomato & cilantro  
or  
broccolini, red pepper, corn, lemon  
zest, red chili & basil  
(vv, df) // \$23  
gluten free toast // \$3*

## SHAKSHOUKA

*fresh tomato, middle eastern spices,  
feta, fresh herbs,  
poached eggs, crostini  
(v) // \$25  
gluten free toast // \$3*

## FRENCH TOAST

*whipped ricotta, fresh berries,  
local honey  
(v) // \$23*

## AVOCADO TOAST

*sourdough, poached egg, local greens,  
fresh herbs, ricotta, citrus  
(v) // \$21*

## B.E.C

*scrambled egg, cheddar, bacon  
bagel or sourdough  
\$17*

## GRANOLA POT

*yogurt, fresh berries, house made  
granola  
(v, gf) // \$19*

## BREAD BASKET

*butter croissant, chocolate croissant,  
fruit danish, butter, jam  
(v) // \$17*

## LAMB BURGER

*harissa yogurt, lettuce, onion  
local greens  
\$27*

## BREAKFAST SIDES

*bacon, sausage, hashbrowns // \$8*

*toast - gluten free or sourdough // \$4*

*Consuming raw or uncooked meats, poultry, seafood, shellfish or eggs, may increase your risk of food-borne illness, especially if you have certain medical conditions.*



# DINNER

*Available 5:00p to 9:30p nightly.*

*v = vegetarian, vv = vegan, gf = gluten-free, df = dairy-free*



## SALUMI BOARD

*chef's selection of 3 cured meats  
almonds, olives, berries, crackers  
(df) // \$27*

## CHEESE BOARD

*chef's selection of 3 cheeses  
jam, crackers, nuts  
\$25*

## MIXED BOARD

*chef's selection of meats and cheeses  
jam, crackers, nuts  
\$27*



## BRUSCHETTA

*heirloom cherry tomato  
whipped feta  
(v) // \$14*

## COMPRESSED WATERMELON SALAD

*lime dressing, feta, toasted almonds  
(v, gf) // \$15*

## FRESH CAUGHT OYSTER

*tequila lime mignonette,  
sea beans, yuzu-mint gelato,  
caviar  
(gf, df) // \$16*

## GARDEN SALAD

*mint, baby gem, red oak, shallot,  
poached peas, shaved fennel,  
radish, celery, rhubarb, avocado,  
queso fresco, creamy herb dressing  
(v) // \$15*

## QUINOA SALAD

*marinated tofu, peanuts, mangos  
(v, gf) // \$19*

## CAESAR SALAD

*romaine, croutons,  
anchovy, caesar dressing  
\$17*



## BELUGA LENTILS

*harissa carrot, fennel  
(v, gf) // \$25*

## LANGOUSTINE FETTUCCINE

*handmade pasta, grilled langoustine,  
fresh herbs  
(df) // \$33*

## WHOLE GRILLED

### BRANZINO

*grilled asparagus, gremolata  
(df, gf) // \$49*

## ROASTED CHICKEN

*parsnip puree, rainbow carrot  
(gf) // \$37*

## RIBEYE

*roasted new potato, chimichurri  
(df, gf) // \$53*

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# DESSERT

## ESPRESSO

*cappuccino, latte, americano,  
cortado, flat white, espresso  
(single or double)  
\$5 single shot // \$9 double shot*

**SINGLE-ORIGIN  
POUR OVER  
COFFEE**  
\$8

## HOT TEA

*chamomile, chai, mint, green,  
english breakfast*  
\$4



## SWEETS

### PREMIUM S'MORE

*brownie, toasted marshmallow  
ice cream, spiced graham  
cracker crumble, toasted  
marshmallow*

\$20



### VANILLA PANNA COTTA

\$18



### GRILLED TANDOORI PINEAPPLE

*rose sorbet*

\$18



### GELATO

*chocolate, vanilla, or yuzu*

\$18



## AFTER DINNER AMAROS

*Amaro Nonino Quintessentia  
Averna Amaro  
Braulio Amaro  
Cynar  
Fernet Branca*

\$10



## WINES

*Schloss Saarstein Riesling  
\$15 glass / \$60 bottle (750ml)*

*Mionetto Brut Prosecco  
\$15 glass / \$60 bottle (750ml)*

*Möet & Chandon Imperial Brut Champagne  
\$230 bottle (750ml)*

*Veuve Clicquot Yellow Label Brut Champagne  
\$250 bottle (750ml)*