



JULY MENU

Beer nuts with lager, and maple sugar ~ **\$8 gf df**

Citrus marinated olives ~ **\$8 gf df**

Our fermented focaccia with garlic scape-basil pesto ~ **\$6**

Organic chicken liver parfait, grilled bread, blueberry + shallot jam ~ **\$18**

MX Morningstar iceberg, new-crop tomato, cucumber, lemon-dill vinaigrette~ **\$18 gf df**

Spiced watermelon salad with feta, lime, and mint ~ **\$18 gf**

Grilled shrimp tacos with avocado salsa, slaw, and cilantro crema ~ **\$19 gf**

BBQ Maitake mushroom, marinated potato salad, arugula ~ **\$26 gf df**

Spaghetti with Sicilian-style fresh tuna meatballs, marinara, and herbs ~ **\$28**

Grilled hanger steak with corn fritters, and chermoula ~ **\$36**

Spicy fried chicken sandwich, buttermilk dressing, cabbage slaw ~ **\$19**

Baked penne with four cheeses, and breadcrumbs ~ **\$17**

Side of frites, herbs, aioli ~ **\$9 gf df**

DESSERTS

Chocolate pot de crème, caramel cream, cacao nib brittle ~ **\$12 gf**

Blueberry shortcake with whipped crème fraîche ~ **\$12**

Peanut butter ice cream and vanilla fluff ~ **\$9 gf**

Judy's rhubarb sorbet ~ **\$8 gf df**



Most of our products come from environmentally sustainable farms and ranches

****3% processing charge will be added to all credit card transactions***