



## AUGUST MENU

Beer nuts with lager, and maple sugar ~ **\$8 gf df**  
Citrus marinated olives ~ **\$8 gf df**  
Our fermented focaccia with herbs and olive oil ~ **\$6 df**

Organic chicken liver parfait, grilled bread, blueberry + shallot jam ~ **\$18**  
Local beefsteak tomato, cucumber & little gems, lemon-basil vinaigrette ~ **\$18 gf df**  
Prosciutto di San Daniele with cantaloupe ~ **\$17 gf df**  
Spiced watermelon salad with feta, lime, and mint ~ **\$18 gf**  
Grilled shrimp tacos with avocado salsa, slaw, and cilantro crema ~ **\$19 gf**

Eggplant stew with fresh chili harissa, chickpeas, heirloom tomato, flatbread ~ **\$26 df**  
Greek lamb shoulder with new potatoes, and blistered sungolds ~ **\$38 gf df**  
Peppered grass-fed bavette steak with creamy corn, and red wine sauce ~ **\$38 gf**  
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**  
Peach crisp with French vanilla ice cream ~ **\$15**  
'Sgroppino' cocktail: house lemon sorbet, vodka, prosecco ~ **\$15 gf df**



*Most of our products come from environmentally sustainable farms and ranches*

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