



APRIL MENU

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

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

Our fermented focaccia with herbs and olive oil ~ **\$8 vegan**

Asparagus soup, lemon creme fraiche ~ **\$14 gf**

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

Charred cauliflower, parsley gremolata, pickled raisins, almonds ~ **\$16 gf df**

Kale & romaine Caesar with Parmigiano-Reggiano and croutons ~ **\$18**

Red lentil-spinach dhal, coriander rice, sheep's milk yogurt, crispy chickpeas ~ **\$26 gf**

Fresh fettuccine, asparagus, oven dried tomato, ricotta, crispy prosciutto ~ **\$28**

Peppered grass-fed bavette steak, frites, chermoula aioli ~ **\$38 df**

Masa fried fish tacos, guacamole, slaw, spicy crema ~ **\$18 gf**

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

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

DESSERTS

Chocolate pot de crème, caramel cream, cacao nib brittle ~ **\$14 gf**

Fresh lime tart with Chantilly and zest ~ **\$12**



Most of our products come from environmentally sustainable farms and ranches

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

***Please inform your server of any food allergies**