



APRIL MENU

Roasted almonds with rosemary & garlic ~ **\$8 gf vegan**

Mixed olives with garlic, Mexican oregano and Manchego ~ **\$8 gf**

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

Potato leek soup with pancetta and chives ~ **\$14 gf**

Organic chicken liver parfait, grilled bread, apple + shallot jam ~ **\$20**

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

Arugula & fennel salad, pickled beets, feta, pepitas, citrus-mezcal vinaigrette ~ **\$18 gf**

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 ~ **\$29**

Peppered grass-fed bavette steak, frites, and chimichurri ~ **\$38 df**

Fried avocado tacos, guacamole, slaw, tomatillo, lime-cured onion, queso fresco ~ **\$19**

Spicy fried chicken sandwich, buttermilk dressing, cabbage slaw ~ **\$20**

Side of frites, herbs, aioli ~ **\$10 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**