



JULY MENU

Local heirloom tomato gazpacho with extra virgin olive oil ~ **\$14 gf vegan**

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

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

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

Watermelon & arugula salad, radish, feta, pistachio, orange-citrus vinaigrette ~ **\$18 gf**

Blackened sockeye salmon tacos, corn relish, charred tomato crema, and slaw ~ **\$21 gf**

Yellowfin tuna tataki, sushi rice, sake-butter braised bok choy, cucumber coulis ~ **\$30 gf**

Cold sesame soba noodles, crispy tofu, shredded carrot, scallion, chili oil ~ **\$24 vegan**

Grilled Bavette, frites, and charred green onion butter ~ **\$38 gf**

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**