



## FALL MENU

Butternut squash soup with toasted pumpkin seeds ~ **\$14 gf**

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

Mel the Bakery sourdough, salted butter ~ **\$8**

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

Italian chopped salad, salami, pepperoncini, chickpeas, aged provolone ~ **\$18 gf**

Pork carnitas tacos with roasted salsa verde and pickled red onion ~ **\$22 gf**

Seared salmon, pearl couscous, butternut squash, leeks, dried tomatoes ~ **\$32**

Hot soba noodles, dashi soy broth, carrot, pepper, shiitake, 5 spice crispy tofu ~ **\$26**

Grilled bavette with frites and charred green onion butter ~ **\$38 gf**

Spicy fried chicken sandwich, buttermilk dressing, cabbage slaw ~ **\$22**

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

## DESSERTS

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

Warm banana bread pudding, vanilla ice cream, rum brown butter, walnuts, ~ **\$15**



*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**