Daytime

Daily Special

Soup & Sandwich *20*

Early Start

Yogurt Parfait *(V) granola, fresh fruit, orange blossom honey* *18*

Smoked Salmon *potato rösti, capers, smoked trout roe, black pepper–crème fraîche* *22*

Omelette *(V) parmesan, confit tomato, basil-arugula pesto, frisée salad, fingerling potatoes* *24*

Lunch

Starters

Mezze Platter *(Ve) house-made pita bread, marinated artichokes, hummus, olives, red pepper spread, pickled vegetables* *26*

Tuna & Crispy Rice *spicy mayo, yuzu kosho, sesame, soy-ginger dressing* *28*

Tuscan Kale Salad *(V) asian pear, marcona almonds, point reyes blue cheese* *22*

Arugula Salad *red beets, creamy walnut vinaigrette, humboldt fog goat's cheese* *22*

Roasted Fennel Salad *(V) whipped feta, golden raisin, hazelnut, citrus* *26*

Crunchy Bok Choy Salad *(V) tahini-soy vinaigrette, daikon radish, green apple, sesame crunch* *22*

add poached egg 4 add chicken 10 add salmon 6oz 16 add shrimp 14

Entrées

Poke Bowl *yellowfin tuna, avocado, ponzu, spicy mayo, sesame* *28*

Falafel Sandwich *cucumber-lemon yogurt, sumac red onion, gem lettuce, brioche bun, french fries* *28*

Dry-Aged Burger *smoked bacon, vermont cheddar, dill pickles, bbq mayonnaise, sesame bun* *32*

Amish Chicken *capers, lemon, brown butter, spinach, sautéed onion* *30*

Steak Frites *6oz NY Strip, chile-herb butter, fries* *34*

Sides *16*

Duck Fat Hashbrowns *aioli, ketchup* | Roasted Carrots *(V) maple harissa yogurt, almond-shallot crumble* | Broccolini *(Ve) lemon, sea salt*

Roasted Mushrooms *(V) fines herbes, garlic butter* | Roasted Sweet Potatoes *(V) almond-maple gremolata*

CULINARY DIRECTOR ALFRED PORTALE | EXECUTIVE CHEF KEVIN MCGINLEY

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.