

vegetarian

to start

✳ HEIRLOOM BEET & GOAT CHEESE SALAD 16

baby arugula, strawberry, walnuts, red onion, peach, mint, cottage cheese

✳ GREEK FETA & DRAGON FRUIT SALAD 16

mesclun greens, mandarin, shaved cucumber, pearl onion, basil, lychee vinaigrette

SWEET POTATO CROQUETTES 16

caramelized onions, roasted tomato brava sauce

CRISPY EDAMAME DUMPLINGS 17

carrots, daikon-watermelon radish slaw, seaweed salad, sweet chili soy sauce, sesame cracker

TRUFFLE MAC N' CHEESE 17

cheddar, mushrooms, pecorino

SIDES 14

✳ MASHED YUKON POTATOES

white vermont cheddar, scallions

✳ VEGETABLE STIR FRIED RICE

✳ CRISPY LYONNAISE POTATOES

caramelized onions, roasted garlic

✳ NATURAL SEA SALT FRENCH FRIES

✳ TRUFFLE PARMESAN FRENCH FRIES ADD 3

✳ TRUFFLED WILD MUSHROOMS

✳ GARLIC SPINACH

✳ ROASTED BRUSSELS SPROUTS

onions, bourbon braised apple

✳ FRENCH BUTTER ASPARAGUS

main

PLANT BASED MEATBALLS 27

basil potato gnocchi, baby spinach, onion, tomato, romesco sauce

PUMPKIN RAVIOLI 27

oyster mushroom, kale, cherry tomatoes, roasted shallots, zaffron curry sauce

IMPOSSIBLE BURGER 26

pepper jack cheese, pickles, beefsteak tomato, lettuce, black bean spread, shaved red onions, caper-pickle remoulade

Out of consideration for other guests who are waiting, we may ask for your table once you've finished enjoying your meal.

Please alert your server to any allergies. Changes and modifications politely declined.

20% suggest gratuity added for groups of 5 or more.

There is a 3% credit card fee added to all non cash payments.

✳ Available gluten-free. Please ask your server.