

<DINNER>

STARTERS

CHEF ELGELDA'S HOUSE-MADE FALAFEL 8
tahini & harissa dip

VEGETABLE SAMOSA & PEACH CHUTNEY 12

TUNA TARTARE 16
green onion, mango & cucumber relish, jerk honey & taro chips

RISOTTO 15
chef's blend of mushrooms, light madeira glaze

SEASONAL SOUP 9

PLATES

*add sweet potato fries, truffle fries or garlic fries (\$2)
add salmon (\$10), add grilled shrimp (\$8), add steak (\$20)*

V 1.0

CRISPY POACHED CHICKEN CAESAR 20

NIÇOISE-STYLE SEARED TUNA SALAD 20

HOUSE ROASTED TURKEY BLTA 18

GRILLED TRIO OF CHEESE & TOMATO BISQUE 16

GRILLED NY STEAK 40
zinfandel onions, roasted roots & tuber

GRASS FED BURGER 18
(each \$1) sub chicken breast or house made veggie burger

V 2.0

CAULIFLOWER STEAK 22
quinoa & lentils pilaf, coconut curry sauce

KALE & QUINOA SALAD 16
hearts of palm, crisp apple, heirloom tomato, citrus yogurt dressing

GUINNESS BRAISED SHORT RIB 30
horseradish whipped potatoes

FREE RANGE CHICKEN BREAST 26
cauliflower & potato hash, tikka-style sauce

BUCATINI 25
fresh clams, pancetta & herbed broth

SUSTAINABLE SALMON FILLET 30
sustainable salmon fillet, lemongrass miso broth & baby bok choy

SIDES

GREEN OR CAESAR SALAD 6

FRIES, COLE SLAW OR ONION RINGS 6

TRUFFLE OR SWEET POTATO FRIES 7

FRESH FRUIT 7

</DINNER>

[CRAFT/CODE]
kitchen & cocktails