

<DINNER>

STARTERS

ELGELDA FALAFEL, TAHINI & HARISSA DIPS 8

PORK BELLY BAO 10

house pickle, citrus hoisin glaze

TUNA TARTARE 16

coriander & lime dressed, corn & black bean salsa, chipotle honey & fresh tortilla chips

RISOTTO 15

chef's blend of mushrooms, light madeira glaze

SEASONAL SOUP 9

PLATES

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

KALE & TOASTED QUINOA SALAD 18

roasted beets, fresh citrus, laura chenel goat cheese, heirloom tomato & citrus vinaigrette

CRISPY POACHED CHICKEN CAESAR SALAD 20

NICOISE STYLE SEARED TUNA SALAD 20

HOUSE ROASTED TURKEY BLTA CLUB 18

GRILLED TRIO OF CHEESES ON COUNTRY BREAD & TOMATO BISQUE 16

SUNFED FARMS GRASS FED BURGER 18

[toppings each \$1] sub chicken breast or house made veggie burger

CAULIFLOWER STEAK 22

quinoa & lentil pilaf, coconut curry sauce

STOUT BRAISED SHORT RIB 30

horseradish whipped potatoes & natural reduction

FREE RANGE CHICKEN BREAST 28

cauliflower & potato hash, vindaloo style sauce

BUCATINI 25

shrimp, pancetta, herbed broth, house made ricotta

GRILLED NY STEAK 40

burgundy onions, roasted roots & tuber

SUSTAINABLE SALMON FILLET 30

lemongrass miso broth & baby bok choy

SIDES

MIXED GREEN OR CAESAR SALAD 6

FRIES, SLAW OR ONION RINGS 6

TRUFFLE OR SWEET POTATO FRIES 7

FRESH FRUIT 7

[CRAFT/CODE]
kitchen & cocktails

</DINNER>