



Small plates

- Aged Raw Cheese Plate** wild arugula, white balsamic, kiwi relish (R) (GF) (SF) 13
Raw Hummus marinated olives, fennel compote, raw crackers (R) (GF) (SF) 8
Maki Roll king eryngii mushroom, avocado, cucumber, chipotle aioli (GF) 11
Raw Maki Roll red pepper almond pâté, alfalfa sprouts, seasonal vegetables (R) (GF) 10
Jerry's Pizza wild mushrooms, fresh basil (NF) (SF) 10
Arugula Pizza yukon gold, caramelized onion, garlic oil (NF) (SF) 10
Sausage & Broccoli Pizza white beans, red chili (NF) (SF) 10
Chorizo Sliders portobello bacon, frisée, chipotle aioli, tomato-pepper jam 10
Crab Sliders pickled red onion, frisée, caper tartar, spring onion-fennel jam 10
Tofu daily spring vegetables, Hawaiian black salt (GF) 9
Wild Mushrooms artichoke hearts, phyllo, fava beans, sorrel, apricot gastrique 12

Soups

Daily Seasonal Soup 7

- Butternut Squash** coconut milk, guajillo oil, chickpeas (NF) (SF) 7
Raw Broccoli almond, garlic, lemon (R) (GF) (SF) 8

Salads

- Spring Herb Salad** petite spring greens, queso frito, red wine vinaigrette (SF) (GF) (NF) 12
Caesar romaine hearts, dehydrated olives, herb croutons (NF) (SF) 9
Dandelion strawberry, rhubarb, asparagus, breakfast radish, white balsamic (GF) (SF) 10
Wild Arugula watercress, golden beet, lemon dill vinaigrette (GF) (SF) (NF) 10
Chopped Vegetable romaine hearts, seasonal vegetables, herb vinaigrette (GF) (SF) (NF) (R) 8
Kale Slaw red cabbage, apple, cashew, sesame vinaigrette (GF) (SF) (R) 8

Large plates

- Zucchini Pasta** bunashemejii mushrooms, cashew basil pesto, sun-dried tomato (R) (GF) (SF) 13
Crab Cakes charred asparagus, pickled scallion, wild rice, kiwi gastrique (NF) 15
Linguini english peas, mint, wild arugula pesto 14
Risotto asparagus, white truffle oil (NF) (GF) 15
Barbeque Seitan black-eyed peas cornbread stuffing, braised collard greens (NF) 16
Portobello Steak new crop potatoes, braised dandelion, tempranillo reduction (GF) (SF) 15
Chicken Legs snow peas, fresh artichoke, cheddar grits (NF) 17

Sides

- Crispy Mixed Basket** tempura vegetables, steak fries, thai cocktail (NF) 8
Steak Fries fresh herbs, chipotle aioli (NF) 6
Asparagus a La Plancha orange oil, tarragon 7
Caramelized Brussels Sprouts grain mustard vinaigrette (GF) (SF) 7
Sautéed Vegetables daily seasonal vegetables (GF) (NF) (SF) 6
Hush Puppies red quinoa, coconut aioli (NF) 7
Raw Crackers sunflower, flax seed, red pepper (R) (GF) (SF) 3
Enzymes a "shot" of digestive dietary supplement (R) (SF) (NF) 2

Menu Items Subject to Change Based on Availability of Organic Produce
We Take Pride In Offering Local and Organic Produce

a 20% gratuity will be added to parties of six or more.

Please notify your server if you have any food sensitivities.
We want to make sure your experience is met with only the highest of standards.
For guests with severe nut allergies, we cannot guarantee an environment free from cross contamination.
We sincerely apologize for any inconvenience this may cause.
Thank you and enjoy!

(R) raw (GF) gluten free (SF) soy free (NF) nut/seed free