

Appetizers

Sushi

(only available after 5 pm) any roll sub

Hewn Hand Forged Bread

ancient grain bread, churned butter, sea salt, cracked pepper

(GF) Chilled Cucumber Soup

greek yogurt, cracked pepper, popcorn shoot, evoo

(GF) A little French Soup

white wine, leek, asparagus, fresh cream, baby spinach

(GF) Cheese Course

4 different cheeses, different milks & styles, walnuts, Mark Leider's honey

Flatbread

shaved serrano ham, fig jam, roquefort blue cheese, evoo, arugula

Prince Edward Island Mussels

aromatic shrimp & coconut broth, grilled bread

(GF) Crispy Gulf Shrimp Salad

sesame ginger sauce, tomato, radicchio, fresno chile, cilantro

(GF) Burrata from Puglia

italian burrata, local tomatoes, juniper balsamic, pumpkin seed pesto, toast

(GF) Steak Tartare from Lebanon

dry aged local steak, shallot, bulgur wheat, mint, spices, grilled bread

(GF) Spicy Ahi Tuna Roll

cucumber, avocado, house spicy sauce

(GF) Salmon Roll

Skuna Bay salmon, lime juice, EVOO, caper-tomato salad

(GF) Vegetable Roll

haricots verts, avocado, cucumber, carrot, cabbage, chipotle aioli

(GF) Crunchy California Crab Roll

Blue crab, lime, mayo, cucumber, sesame, fried light tempura

(GF) Hawaiian Poke

Ahi tuna, poached shrimp, Skuna Bay Salmon, sesame vinaigrette

Sandwich / Burger

with "5-time" Kennebec fries or sv

Inovasi Burger

CDK farms beef, greens, tomato, mayo, pickles, cheddar, 5-time fries. Sub impos

Impossible Burger

Soy and potato protein and flavored with heme to give it a meaty flavor, greens, t

Salad

dry aged steak - \$8, skuna bay salmon - \$9, organic chicken - \$7, seared white fish - \$7, pacific blue shrimp - \$9

(GF) Grilled Romaine

aged balsamic, evoo, pickled onion, pecan, parmigiano reggiano cheese

\$16.00

(GF) Organic Greens

goat cheese, cucumber, haricots verts, champagne vinaigrette, hazelnuts

\$15.00

(GF) Organic Beets

roquefort blue cheese, avocado, sesame vinaigrette

\$15.00

(GF) Seared Tofu & Kale

organic tofu, japanese rice, sesame, ginger, baby kale, lime chile sauce

\$15.00

(GF) Argentina

onion & jalaper

Entree

hearts of palm, tomato, avocado, scallions, apple cider vinaigrette

CDK Farms Dry Aged Tri Tip

tabbouleh salad (bulghur wheat, tomatoes, mint), shaved fennel & radish, chili cr

(GF) Grilled Local Chicken

Kids

Handmade Pasta

thin noodles, local butter, parmesan | add chicken or veggies - \$3

(GF) CDK Farms Burger

brioche roll, cheddar cheese, Kennebec potato fries

(GF) CDK Farms Tri Tip Steak

kennebec potato fries, haricots verts, natural jus

(GF) Crispy Chicken

hand-tossed, with house tarragon ranch

(GF) Ahi Tuna Sushi Roll

tuna, cucumber, sushi rice, soy

jus

grette

rice

al jus

same

esto