

Dinner

Popcorn - nutritional yeast, coconut oil, sea salt 3.5

Deviled eggs - beet pickled egg, herb aioli 6

Charred little gem - spicy avocado dip 8

Broccoli - cashew butter, chili oil, sesame seeds 9

Tuna tartine - yellowfin tuna, broccoli salsa verde, aleppo pepper 13

Charred sweet potatoes - dried cherry vanilla vinaigrette, feta, holy basil 10

Chicken lettuce cups - warm spiced yogurt, herbs 12

Charred spanish octopus - spring panzanella, toasted sourdough, roasted red pepper, roasted zucchini, onion, rosemary vinaigrette 15

Cauliflower soup - blanched pureed cauliflower, pea mint salsa verde, turmeric beet tahini 10

Baby arugula salad - mango, easter radish, english peas, roasted red pepper, green olive vinaigrette 13

Little gem salad - avocado, grapefruit, pickled shallots, almonds, pink peppercorn, shallot vinaigrette 12

Poke - wild tuna, black rice, avocado puree, mango, cucumber, sesame seeds, nori 18

Wild cod - carrot orange puree, watermelon radish, blood orange, carrots, purple fingerling potato, sesame and holy basil oil 23

Spring brassica - roasted cauliflower, snap peas, blanched asparagus, golden beet tahini, pea mint salsa verde, poached trout 22

Gulf shrimp creole - spiced shrimp, roast tomato stew, jalapeno, celery ribbons, brown rice 24

Wild sea trout - green curry, black rice, sautéed greens, herbs 24

Joyce Farms chicken confit - leg & thigh, sherry mustard jus, sauteed collards, carrots, onion, radish, brown rice 24

Grass fed hanger steak - roasted cauliflower, purple fingerling potato, tonnato sauce, chermoula 25

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