

Dinner

Deviled eggs - beet pickled egg, herb aioli 6

Charred little gem - spicy avocado dip 8

Roasted beets - grapefruit, shaved onion, citrus vinaigrette, mint 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 - winter panzanella, sweet potato, brussel sprout leaves, grapefruit, rosemary vinaigrette 15

Creamy squash soup - beet tahini, chermoula oil 10

Baby kale salad - kabocha, golden beets, carrots, feta, sprouted pumpkin seeds, balsamic 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

Brassica bowl - charred brussels sprouts, sautéed kale, broccoli, beet tahini, chermoula, poached wild 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

Dinner

Deviled eggs - beet pickled egg, herb aioli 6

Charred little gem - spicy avocado dip 8

Roasted beets - grapefruit, shaved onion, citrus vinaigrette, mint 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 - winter panzanella, sweet potato, brussel sprout leaves, grapefruit, rosemary vinaigrette 15

Creamy squash soup - beet tahini, chermoula oil 10

Baby kale salad - kabocha, golden beets, carrots, feta, sprouted pumpkin seeds, balsamic 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

Brassica bowl - charred brussels sprouts, sautéed kale, broccoli, beet tahini, chermoula, poached wild 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