

Starters

ARANCINI	15	BEET SALAD 	15
Creamy tomato & fenugreek risotto stuffed with mozzarella with sweet pepper jam, sour cream & cilantro		Roasted & pickled beets, kale, citrus vinaigrette, crumbled chevre & hazelnuts	
BRUSSELS 	14	WEDGE SALAD	15
Crispy fried brussel sprouts, garlic gastrique with pickled shallots & smoked almonds		Baby romaine spear, herbed panko, smoked almonds, herb dressing & goats cheese crumble	
CHICKEN 65 	15		
Fried marinated chicken, tangy sichuan sauce, sesame seeds & herbed aioli			

Sandwiches

All our sandwiches are served with your choice of our fresh greens or daily soup.

CROQUE MONSIEUR	17	GRILLED CHEESE	17
Homemade potato bread, swiss cheese & house cured ham topped with cheese & a white sauce then baked		Brie, honey-truffle smear & apples, fried to golden perfection on our potato bread	
NASHVILLE CHICKEN	17	BLT	17
Marinated chicken thigh breaded and fried, tossed in spiced pork fat, served on foccacia with pickles, mayo & arugula		A slow roasted slab of house cured bacon, fresh tomatoes, arugula & pickled shallots with a herb aioli on our foccacia	

Upgrade to a wedge or Beet salad for +2. Gluten free bun +2

On the run

Grab any of our sandwiches with our house salad and a bag of warm cookies to go

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Snacks

BEEF JERKY 	5	CHEESY POOFS	4	SMOKED ALMONDS 	4	MARINATED OLIVES 	4
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Gluten Free

Some items can be made gluten free. Please ask your server.

18% gratuity on groups of 7 or more.