

SALADS & SOUP

Watermelon with Smoked Feta | 14
arugula, pickled radish, Persian cucumber
pistachio GF

Mesclun with Warm Cheese Rounds | 13
cashew cheese in herbed breadcrumbs,
cherry tomato, champagne vinaigrette

Strawberry and Peach | 14
Boston lettuce, fresh fruit, spicy strawberry
dressing, jerk spiced roasted cashews GF

Soup du jour | 11

SMALL PLATES

Crispy Oyster Mushrooms | 15
guajillo chili sauce, horseradish-dill aioli

Chickpea and Carrot Panisse | 10
harissa-yogurt dipping sauce GF

Cashew Cheese and Crackers | 15
cashew cheese with truffle and leek ash, seeded
crackers, housemade preserves and pickles

Grilled Japanese Eggplant | 14
sour cherry glaze, fried almonds, tarragon
gremolata GF

Griddled Corn Cakes | 14
fresh corn kernels, plum tomato jam with Mexican
chilies, cilantro sour cream, pickled red onion

LARGE PLATES

Fire Roasted Pepper Ravioli with Corn | 25
corn and sherry cream, cherry tomatoes, fresh basil,
local corn kernels, toasted pine nuts

Creamy Cauliflower Gratin | 24
leek, sage, cashew cheese, buttered breadcrumb,
Violife parmesan, side of roasted summer squash

Thai Red Curry and Rice Cake | 24
forbidden black rice, coconut curry, local fried tofu,
sugar snap peas, sesame roasted oyster
mushrooms, Thai basil GF

Red Red Black Eyed Peas | 24
pea stew, fried plantains, jollof rice arancini, sautéed
greens, pumpkin seed dust, spicy salsa GF

BREAD & SPREADS

Sliced spelt bread from Iggy's | 2
or house made gluten free crackers | 3
served with your choice:

- mushroom pate | 5 GF
- beurre d' maison | 4 GF
- boursin cashew cheese | 6

Before placing your order, please
inform your server if anyone in
your party has a food allergy.

GF: No gluten containing ingredients.
Made on shared equipment

Parties of 6 or more will automatically
have a 20% gratuity added to their bill..