DINNER

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.