Vegan Dinner

Avocado, Lemon & Espelette Toast 14

The House Salad 15

market greens, pickled carrots, crispy chickpeas, spicy harissa vinaigrette

Crispy Cauliflower Tacos 17

apple miso marinade, gochujang, charred scallion salsa

Citrus Glazed String Beans 14 fresno peppers

> Broccolini 14 garlic, tamari, chile

Miso Glazed Crispy Eggplant 14

BBQ Fries 14

Lemon Risotto 21 asparagus, peas, smoked romesco sauce

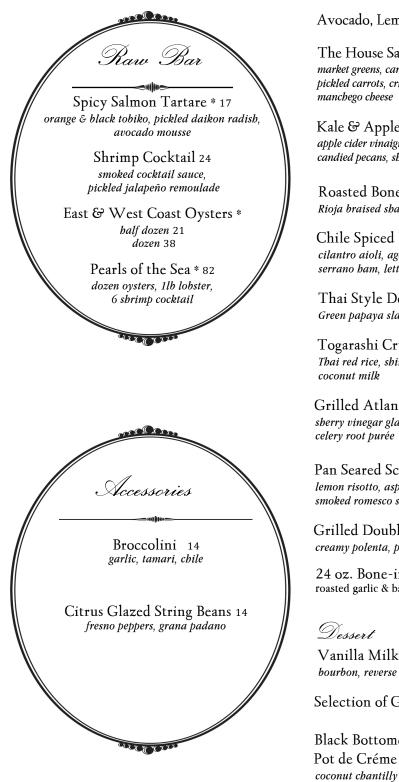
Sherry Glazed Tofu 23 swiss chard, pearl couscous, smoked tomato purée

Spaghettini 24 broccolini, tomato, asparagus, lemon vinaigrette

Grilled Marinated Portobello Mushroom 24 Thai red rice, lemongrass & coconut milk

Daily Selection of Sorbets 10

Gluten Free



| Avocado, Lemon & Espelette | 14 |
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| The House Salad market greens, carrot-barissa vinaigrette, pickled carrots, crispy chickpeas, manchego cheese | 15 |
| Kale & Apple Salad apple cider vinaigrette, pancetta, candied pecans, shaved goat cheese | 16 |
| Roasted Bone Marrow Rioja braised sballot marmalade | 19 |
| Chile Spiced Dry Aged Burger * cilantro aioli, aged cheddar cheese, serrano ham, lettuce cup | 24 |
| Thai Style Deep Fried Shrimp Green papaya slaw | 25 |
| Togarashi Crusted Tuna* Thai red rice, shiitake mushroom, coconut milk | 32 |
| Grilled Atlantic Salmon * sberry vinegar glaze, red cbard, celery root purée | 32 |
| Pan Seared Scallops* lemon risotto, asparagus, peas, smoked romesco sauce | 32 |
| Grilled Double Cut Lamb Chops* creamy polenta, port wine glaze | 46 |
| 24 oz. Bone-in Ribeye* roasted garlic & bacon sauce | 72 |
| Dessert | |
| Vanilla Milkshake Shot bourbon, reverse cbocolate chip cookie | 8 |
| Selection of Gelato & Sorbets | 10 |
| Black Bottomed Butterscotch | |

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*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Certain individuals with certain health conditions may be at higher risk if these foods are consumed raw or undercooked.