

SHARE PLATES AND ENTRÉE AVAILABLE AFTER 4

SHARE LOCAL

HAPPY HOUR
4-7 M-FRI
↑ AVAILABLE \$5
HAPPY HOUR

CARAMELIZED CELERY ROOT "SALAD" 8

honey, lemon, tarragon, smoked paprika oil, maldon salt

VEGAN CHILI CON QUESO 9

crispy tortilla chips, cashew cheese, roasted peppers, cilantro

UMAMI CAULIFLOWER 8

roasted cauliflower, tahini seasoned, sunflower seeds, bonito flakes

AVOCADO & FETA TOAST 7

red pepper babbaganoush, herb garlic oil, fried onions, harvest wheat

BURRATA WITH SPRING VEGETABLES 12

english peas, roasted asparagus, lemon oil, korean chili

JALAPENO HUMMUS 8

smoked paprika, vegetable crudité, seedless jalapeno, toasted ciabatta

↑ BRUSSELS SPROUT TACOS 8

carrot slaw, tahini-lime dressing, white bean puree, vegan queso, corn tortilla

↑ ROASTED POBLANO AND SPINACH DIP 6

togarashi, feta cheese, whipped herbs & peppers, house potato chips

↑ WHITE "PIZZA" FLATBREAD 7

mozzarella, pecorino, provolone, oregano, lemon, calabrian chile
add fried egg 1 add crumbled bacon 1

↑ BAKED ORRECHIETTE (LITTLE EARS) PASTA 7

local pork sausage, saffron tomato sauce, sage, ricotta

ENTRÉE LOCAL

Recommended wine pairings by the glass:

HALF ROASTED CHICKEN 18

honey-lemon glaze, served over peas, corn, kale & roasted potatoes

PAN SEARED SALMON 18

cold smoked, cauliflower, broccoli, bell peppers, sweet potato mash, and balsamic reduction

44 FARMS HAMBURGER 14

free range beef, indian creek mushrooms, swiss cheese, romaine, crispy onions, secret sauce, sesame challah (add a fried egg for 2)

VEGAN POWER BOWL 14

kidney beans, kale, curried tofu, quinoa, almonds (ADD chicken or shrimp 4 salmon filet 6)

VINO ROSE '15;

light floral and grass aromas with notes of tangerine that lead to a clean finish

DOMAINE ST. VINCENT '14;

fine bubbles with bright fruit notes that are balanced by a subtle nutty and bready notes

GOTHAM "EMPIRE BUILDER" CAB FRANC '17;

100% Cab Franc with classic raspberry notes on the nose and subtle notes of savory herbs and dark chocolate

MER SOLIEL CHARDONNAY '14;

aromas of juicy stone fruit and buttered toast, leads to flavors of pear and brioche for a velvety blanket of goodness on the palate