Salads

**Korean Picnic Salad** Cabbage, Pineapple, Avocado, Cashew, Sesame Seeds, Cilantro, Thai Basil, Mint, Fresno Chilies & Gochujang Lime Vinaigrette  12.50

**Caesar** Romaine, White Anchovy, Croutons, Pecorino & Caesar Dressing  12.50

**Shrimp Louie Louie** Romaine, Radicchio Tomatoes, Peppadew Peppers, Capers, Scallions, Green Beans, Cucumber & Louie Dressing  15.25

**Roasted Baby Beet** Arugula, Marcona Almonds, Feta, Farro, Apple & Sherry Vinaigrette  12.50

**Duck Confit & Blackberry** Black Pepper Whipped Goat Cheese, Frisee, Candied Pecans, Tarragon & White Balsamic Honey Vinaigrette  14.25

**King Cobb** Endive, Butter Lettuce, Bacon, Bleu Cheese, Avocado, Egg, Chicken, Cherry Tomatoes & Red Wine Vinaigrette  13.50

Add Protein to Any Salad  Chicken 5.00  Shrimp 7.00  Salmon 8.00  Albacore 8.00  Steak 7.00

Plates

**Hummus & Quinoa Bowl** Roasted Baby Carrots, Smoked Almond Dukkah, Grilled Lemon & Dill  13.50

**Seared Salmon** Roasted Golden Beets, Cremini Mushrooms, Rapini, Lemon, Fennel Frond Chimichurri 17.00

**Steak Frites** Chimichurri, French Fries & Mixed Greens 16.75

**Sustainable Albacore Tuna** Roasted Marble Potatoes, Haricot Verts, Ramen Egg & Kalamata Calabrian Chili Tarragon Vinaigrette 17.25

Sandwiches

**Tomato Soup** 5.00  W/Grilled Cheese 9.50

**The Farmer Turkey Sandwich** On Artisan Farmer Bread With Lettuce, Alfalfa Sprouts, Avocado, Bacon, Tomato & Aleppo Pepper Aioli 14.75

**Open Faced Lobster Roll** With Heirloom Tomatoes, Bacon, Butter Lettuce, Tarragon, & Whole Grain Mustard Aioli 22.00

**Fried Chicken Sandwich** On a Brioche Bun With Kimchi Slaw, Pickled Ginger Aioli & Cilantro 13.50

**Grass Fed Burger** On a Brioche Bun With Aged White Cheddar, Balsamic Onions, Butter Lettuce, Heirloom Tomatoes & Aleppo Pepper Aioli 14.50  Add Bacon, Avocado or Fried Egg 2.00

**Crab Cake Club** On a Brioche Bun With Bacon, Avocado, Crispy Onion, Arugula & Aioli 16.75

**Avocado Toast** On Sourdough with Tomato, Basil, Sunflower Sprouts, Feta & White Balsamic Serrano Vinaigrette 8.50

**Smoked Salmon Toast** Whipped Goat Cheese, Red Onion, Cherry Tomatoes, Herbs, Crispy Shallots & Thai Vinaigrette 12.50

Sides

**House Fries** 4.00  **Fresh Fruit** 4.00  **Roasted Beets** Tarragon Whipped Feta & Marcona Almonds 6.00

**Roasted Brussels Sprouts** Lemon Chili Vinaigrette, Dried Cranberries, & Crispy Farro 6.00

**Heirloom Tomato & Burrata** Torn Basil 7.00

Hi Sweety  **Mexican Chocolate Pot De Creme** Chocolate Crumble 6.00

**Olive Oil Cake** Hazelnuts, Whipped Yogurt, Citrus Marmalade 6.00

Please let your server know if you have any food allergies. Consumption of raw or undercooked food or animal origin may increase your risk of food borne illness.
### Coffee & Espresso Drinks

- **Coffee** 2.25  •  **Espresso** 3.25  •  **Americano** 3.25  •  **Latte** 3.75  •  **Cappuccino** 4.25
- **Chai Latte** 4.25  •  **Matcha Latte** 4.75  •  **Macchiato** 4.25  •  **Iced Americano** 3.50
- **Iced Mocha** 4.75  •  **Cold Press** 4.75

**Add Flavor:** Hazelnut - Vanilla - Caramel - Lavender 1.00 Extra

### Hot Tea

- **Dragon Well** (Green) 4.00  •  **Orchid** (Oolong) 4.00  •  **Assam Gold** (Black) 3.75
- **Apricot Escape** 3.75  •  **Egyptian Chamomile** (Tisane) 3.75
- **Earl Grey Creme** (Black Blend) 3.75

### Smoothies

- **Green Man** Avocado, Green Tea, Kale, Pinch of Salt & Almond Milk 7.00
- **In A Nutshell** Banana, House-Made Cashew Butter & Almond Milk 7.00
- **Java Jones** “In A Nutshell” With A Shot of Espresso 7.00
- **Ginger Berry** Blackberry, Blueberry, Banana, Ginger Syrup, OJ 7.00
- **Tropic Like It’s Hot** Pineapple, Strawberry, Banana, Mango Puree, Coconut Milk 7.00

**Add Protein or Chia Seeds for 1.00 Extra**

### Juices

- **Agua Del Dia** 4.00  •  **Lemonade** 3.00  •  **Fresh Juices** 3.00