

SNACKS

Bar Trio 12 (GF)

marinated olives, mixed nuts, bread & butter pickles

Pickles 10 (GF)

seasonal vegetable pickles

Brussels Sprouts 16 (GF)

crispy brussels, apple gastrique, chile, pecans

Roasted Beets 18 (GF)

orange marmalade, pistachio crumble

DESSERT

Lemon Sorbet 10

Apple Tart Tatin 14

slow cooked apple, apple brandy caramel, tart shell

Berry Crisp 13

warm mixed berries, brown sugar crumble

SMALL PLATES

Winter Salad 24

*house greens, seasonal vegetables, pickled shallots, sunflower crumble, charred lemon vinaigrette
add tofu (+9)*

Greens Salad 18

*house bitter greens, champagne vinaigrette, mustard crouton
add tofu (+9)*

French Onion 18

charred mushroom broth, caramelized onion, crostini

LARGE PLATES

Orecchiette Pesto 24

*pine nut pesto, meyer lemon, seasonal vegetables
gluten free rigatoni (+3)*

Crispy Sesame Tofu 26 (GF)

marinated crispy tofu, sautéed kale, squash puree, roasted shiitake, maple mustard miso

SIDES

Corkscrew Fries 10

Roasted Mushrooms 12

Grilled Asparagus 12

Sautéed Kale 10

Roasted Carrots 12