

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

SIDES

Corkscrew Fries 10

Roasted Mushrooms 12

Grilled Asparagus 12

Sautéed Kale 10

Marinated Cucumber 10

Tomato Salad 12

The following major food allergens may be used as ingredients: milk, egg, fish, crustacean shellfish, tree nuts, peanuts, wheat, soy, and sesame. Please notify staff if you have an allergy or for more information about these ingredients.

LARGE PLATES

Orecchiette Pesto 34

*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

SMALL PLATES

MOLLIE Seasonal 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)*

Gazpacho 19

herloom tomato, sweet peppers, orange, cucumber

DESSERT

Lemon Sorbet 10

Coconut Macaroons 12

toasted coconut, white chocolate ganache, butterscotch

Chocolate Pot de Crème 14

mexican chocolate, warm spices, peanut butter