

jun 5

savory

- zucchini & yellow split pea soup* thai basil, green garlic, spicy tomato yogurt 13
- picnic plate* tabbouleh dolma, fava bean hummus, broccoli salad, trout ricotta spread, warm pita 23
- french omelette* asparagus, roasted tomatoes, paprika goat cheese, black chickpea & cumin tahini 23
- skillet frittata* roasted corn & mushrooms, gouda cheese, dukkah squash blossom salsa 23
- moroccan hangtown* pan fried oyster & merguez scramble, mizuna salad, preserved lemon harissa 24
- levantine spiced brisket* cumin garlic rub, soft scrambled eggs, roasted kohlrabi, pistachio tahini 24
- shakshuka* chickpea, peppers & tomato stew, griddled halloumi, baked eggs 22; with pita 24
- cassoulet* rancho gordo shellbeans & sauerkraut, toulouse sausage, duck confit, poached egg 25
- persian meatball tagine* adassi rice, collard greens, tamarind rhubarb broth, herbed yogurt 24
- braised chicken ragout* buckwheat polenta, snap peas & turnips, devil's gulch cheese, romesco 25
- fish cakes* black cod, shrimp & potato patties, spring vegetable slaw, cucumber yogurt vin 25
- bocadillo* griddled porchetta sandwich, gruyere & fig jam, mustard greens, house pickles 24
- curried trout sandwich* beet labneh spread, pickled peppers & cabbage relish, cucumbers, mint 24
- lamb burger* feta-studded patties, fennel tzatziki, li'l salad 23

sweet

- moroccan rice pudding* tarragon poached cherries, toasted almonds 11
- warm brioche doughnuts* truffled cheese, honey roasted peach 12
- meyer lemon pudding cake* cr me fraiche, fresh blueberries, fennel pollen 12
- griddled amaranth crepes* ricotta filled, apricot strawberry jam 12

\$1 per person will be added to your check to help defray costs of everything, thanks.

MENU PRICES INCLUDE ALL SERVICE, NO TIPS ALLOWED!

consuming raw or undercooked food may increase your risk of foodborne illness