



DINNER

tuesday - sunday from 4:30

share

- GRILLED FLATBREAD 8
spiced herb oil vgn
add burrata 8
add carrot hummus 4.5
add baba ganoush 4.5
add garlic labneh 4.5
- MEZZE PLATE 19
grilled and pickled vegetables, carrot
hummus, feta yogurt, grilled flatbread v
add baba ganoush 4.5
add 3 falafel 6
- FALAFEL 11
harissa-tahini sauce vgn, gf
- LAMB MEATBALL LETTUCE CUPS 17
herb yogurt, pickled onion, butter
lettuce gf
- FRIED CALAMARI & SHRIMP 19
shishito peppers, piment d'ville, basil,
lemon aioli gf
- FRIES 7.5
herbs and garlic, aioli v, gf
- BAKED MAC & CHEESE 14
mozzarella, parmesan, cheddar, bread-
crumbs, herb butter v
- CRISPY SMASHED POTATOES 12.5
garlic labneh, oregano, preserved lemon,
garlic chips, scallions gf
- GRILLED CARROTS 13.5
spiced tahini yogurt, dill, black sesame
v, gf
- GRILLED BROCCOLINI 12.5
shaved garlic, lemon, spicy calabrian
chiles, fried breadcrumbs vgn, cgf
- FRIED BRUSSELS SPROUTS 13.5
spicy calabrian chiles, mint, capers,
lemon, pickled raisins, garlic vgn, gf
- MIXED BABY LETTUCES 7.5
radishes, vinaigrette vgn, gf

children

(10 years and under)

- CHILDRENS PLATE 13
Chicken, Tri-Tip, Baked Pasta Bolognese
or Falafel. Served with grilled vegetables
and a choice of fries or salad cgf

* Served raw or undercooked or contains raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness

salads

- add: shredded rotisserie chicken 6 | tri tip 6
fried chicken 8 | falafel 5.5 | flaked albacore 6
grilled shrimp 7 | six minute egg 3
- KALE CAESAR 17.5
torn croutons, boquerones, parmesan,
classic caesar dressing * cgf
- ALL GREEN 18.5
little gems, cabbage, cucumber, snap peas,
avocado, scallions, pea sprouts, pickled white
radish, green goddess dressing, seed crunch gf
- 'WEDGE' SALAD 21
grilled pork belly, organic gem lettuce, cherry
tomatoes, pt. reyes blue cheese
dressing, pickled onions & fresno chiles gf
- GRAIN BOWL 17.5
farro, chickpeas, pickled onions, spinach,
castelvetrano olives, feta, oregano vinaigrette v
- ALBACORE AND BEANS 18.5
flaked albacore, lacopi butter beans, artichokes,
arugula, sundried tomato herb vinaigrette, shaved
red onion and fennel, fried breadcrumbs cgf

mains

- SPIT-ROASTED CHICKEN 25
organic mary's half chicken, spice-rubbed, caper
salsa verde, ala carte gf
- FRIED CHICKEN 24
organic mary's leg & thigh, braised chard, garlic,
fennel, whole grain mustard sauce gf
- SPIT-ROASTED TRI-TIP 25
Santa Maria-marinated, arugula, horseradish aioli,
ala carte gf
- GRILLED MERGUEZ SAUSAGE 24
mashed yukon gold potatoes, pickled peppers,
red wine sauce gf
- GRILLED GULF SHRIMP 28
parsnip & celery root purée, toasted hazelnuts, pre-
served lemon, fresh shaved celery root gf
- GRILLED WILD SWORDFISH 24
salsa verde, crispy garlic, capers, ala carte gf
- ROASTED EGGPLANT 22
shaved fennel, spicy harissa, castelvetrano olives,
almonds, ala carte vgn, gf
- LAMB BURGER 20
harissa, valbreso feta cheese, herbs, pickled onion,
charred scallion aioli, ala carte * cgf
gluten free bun add 2.5
- BURGER 18
cheese, lettuce, roasted tomato, onion, house
pickles, aioli, ala carte * cgf
gluten free bun add 2.5
- VEGGIE BURGER 18
chickpea, quinoa, walnuts, fresh herbs. lettuce,
roasted tomato, grilled onion, house pickles, aioli,
ala carte v, cgf
gluten free bun add 2.5