



DINNER MENU

TO START

- BANGIN BROCCOLI (v) sambal sauce | 15
FRIED PARMESAN RISOTTO (v) herb aioli | 11
BURRATA, CAPONATA & MICRO ARUGULA (v, gfo) grilled bread | 15
TUNA TARTARE (gfo) ginger, jalapeno, avocado, wonton | 16
GRILLED ROMANESCO CAULIFLOWER (vv, gf) golden raisins, tahini sauce | 15

SOUP & SALAD

- BABY GEM CAESAR SALAD (v) parmesan, croutons | 15
AVOCADO TAHINI KALE SALAD (vv, gf) fried chickpeas, almonds | 14
ROASTED BEET & GOAT CHEESE SALAD (v, gf) pistachio, micro arugula | 16
SPICED BUTTERNUT SQUASH & SWEET POTSTO SOUP (gf, vv) | 13

ENTRÉE

- RATATOULLIE LASAGNA (vv) tofu ricotta, spinach | 24
EGGPLANT "SHORTTRIB" (vv) mushroom bordelaise, mashed potatoes, spinach, fried shallots | 28
GRILLED ZUCCHINI ROLLS (v, gf) ricotta, mint, lemon zest, tomato | 24
JENN'S CHICKEN POT PIE spinach, peas, carrots, mushrooms | 24
PERUVIAN CHICKEN THIGHS (gf) avocado jalapeno- cilantro sauce, rice, black beans | 29
BRAISED BEEF SHORT RIBS (gf) sunchoke puree, spinach | 37

DESSERT

- CHOCOLATE FLOURLESS CAKE (gf) cappuccino gelato | 14
COOKIES & CREAM ICE CREAM SUNDAE oreo crumbs, snickerdoodle, caramel. whipped cream | 14
APPLE COBBLER vanilla ice cream | 13
NONNA'S RUM CAKE whipped cream | 9

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

***Not all ingredients are listed on the menu. Please inform your server of food allergies**

v= vegetarian vo= vegetarian option vv= vegan gf= gluten free gfo= gluten free option