

MARKET TABLE

| | |
|---|----|
| peekytoe crab toast, lemon aoli | 27 |
| heirloom tomato toast, basil | 19 |
| roasted beets, horseradish yogurt, strawberries hazelnut vinaigrette | 23 |
| burrata, cherries, lemon balm, poppy seed, lime | 25 |

APPETIZER

| | |
|--|----------|
| yellowfin tuna tartare, calabrian chili vinaigrette, feta cheese seeded flatbread | 27 |
| long island fluke tartare, plum sesame, kohlrabi, shiso | 23 |
| pretzel dusted calamari, spicy tomato, mustard aioli | 23 |
| oven roasted spot prawns, yuzu chili dressing, cilantro | 35 |
| pea soup, sourdough croutons, chilis, mint | 18 |
| summer lettuce, avocado, radish, spicy corn vinaigrette | 24 |
| watercress and baby kale salad, herbal dressing avocado, horseradish | 20 25 |
| roast carrot and avocado salad crunchy seeds, crème fraîche, citrus | |

addition: *chicken* 12 *grilled salmon* 14

WHOLE WHEAT PIZZAS

| | |
|---|----|
| tomato, mozzarella, basil | 22 |
| tomato, pepperoni, mozzarella | 26 |
| squash blossom, sungold tomatoes, ricotta, mozzarella | 26 |
| spinach, goat cheese, herbs | 26 |
| mushroom, parmesan cheese, oregano, farm egg | 29 |
| black truffle, fontina cheese, farm egg | 30 |

ENTREES

| | |
|--|----|
| savory green lentils, crisp vegetables, pomegranate lemon vinaigrette | 25 |
| ricotta ravioli, herbs, san marzano tomato sauce | 32 |
| wild sea bass, minted couscous, herbal tomato vinaigrette | 48 |
| wood oven roasted maine lobster, oregano lemon-chili vinaigrette | MP |
| faroe island salmon, goldbar squash, chamomile butter | 40 |
| grass fed cheeseburger, herbed mayonnaise pickled jalapeños, hand cut fries | 32 |
| house roasted turkey sandwich, applewood smoked bacon jalapeños | 27 |
| fried organic chicken, rainbow swiss chard habanero hot sauce butter | 42 |

SIDES

| | |
|---|----|
| roasted sprouting broccolini, dukkah dressing, mint | 14 |
| hand cut fries, herbs and garlic | 14 |