

## light and fresh

green chickpea hummus, mint, ancient emmer pita and crudité	22
crunchy lettuces, green peppercorn ranch, herbs charred spring onion & ramps, snap pea	23
wood roasted green asparagus, sunchoke, meyer lemon, spring herbs	26
avocado lettuce cups, toasted cumin, serrano and lime, pepitas	19
spicy cabbage and mandarin slaw, lime honey, crispy shallot pepitas, avocado, thai basil	23
market beets, avocado purée, flavors of tartare	21

## toasted & griddled

sunflower & herb tartine, avocado, carrot, fermented slaw	24
dosa, turmeric sambal, cheddar, egg, dill, mint	26
dosa, yogurt, avocado, sprouts	23

## wood fired & wok charred

beluga lentils sautéed in black vinegar and aromatic chili oil lemon braised fingerling yam, broccoli & cilantro stems	26
whole roasted cauliflower, turmeric tahini, za'atar, pomegranate date molasses, red zhug, fresh herbs, pistachio	31
wood roasted artichoke, cashew kefir, sakura blossom, sour cherry nigella, black lime	26

## oven roasted, steamed & seared

mushroom walnut bolognese, carrot paccheri, celery, mint	28
sautéed heirloom black barley & spring garlic, morel mushroom tuscan kale, mustard sauce, horseradish poached farm egg or avocado	27
market vegetable chop salad, pandan sticky rice, avocado, herbs	27
house cultured hemp seed burger, yuzukoshō special sauce potato bun & accoutrements smoky fingerlings & lemon aioli or market greens & tarragon dressing	27

## additions

farm egg	7
half avocado	8
ancient emmer pita	6
plain dosa	11
smoky fingerlings & lemon aioli	13