

## light and fresh

green chickpea hummus, mint, ancient emmer pita and crudité	23
crunchy lettuces, green peppercorn ranch, herbs	24
spring onion & market strawberry, snap pea	
wood roasted summer squash, market tomato, marjoram, black olive	24
marcona almond	
avocado lettuce cups, toasted cumin, serrano and lime, pepitas	20
spicy cabbage and mandarin slaw, lime honey, crispy shallot	24
pepitas, avocado, thai basil	
market beets, avocado purée, flavors of tartare	22

## toasted & griddled

heirloom tomato tartine, spicy pine nut mustard, market herbs	23
dosa, turmeric sambal, cheddar, egg, dill, mint	27
dosa, yogurt, avocado, sprouts	24

## wood fired & wok charred

beluga lentils sautéed in black vinegar and aromatic chili oil	27
lemon braised fingerling yam, broccoli & cilantro stems	
whole roasted cauliflower, turmeric tahini, za'atar, pomegranate	32
date molasses, red zhug, fresh herbs, pistachio	
wood roasted artichoke, cashew kefir, sakura blossom, sour cherry	27
nigella, black lime	

## oven roasted, steamed & seared

mushroom walnut bolognese, carrot paccheri, celery, mint	30
sautéed heirloom black barley & garlic scapes, morel mushroom	28
tuscan kale, mustard sauce, horseradish	
poached farm egg or avocado	
market vegetable chop salad, pandan sticky rice, avocado, herbs	28
house cultured hemp seed burger, yuzukoshō special sauce	28
potato bun & accoutrements	
smoky fingerlings & lemon aioli or market greens & tarragon dressing	

## additions

farm egg	7
half avocado	8
ancient emmer pita	7
plain dosa	12
smoky fingerlings & lemon aioli	14

gluten free and vegan options available

consuming raw or undercooked eggs may increase your risk of foodborne illness O7.O7

chef/proprietor jean-georges vongerichten

executive chef neal harden