

## table snacks

spring pea guacamole, warm crunchy tortillas	21
roasted brussels sprouts, chipotle and poblano pesto	18
patatas bravas, spicy-tangy sauce, rosemary aioli	16
gooey, spicy ham and cheese fritters	18

## light & bright

chicory and strawberry salad, gorgonzola and basil	19
heart of palm salad, avocado, mango, toasted chili vinaigrette	20
long island fluke crudo, green chili dressing, crunchy rice, herbs	22
shrimp ceviche in “agua diablo”, marcona almonds, banana and cilantro	20
chicken soup with vegetables and lime	18
white asparagus, jalapeno coriander vinaigrette and hazelnut	32

## golden & crispy

spring pea empanadas with green chili yogurt	18
spiced ground beef and celery root empanadas with tomato salsa	18
crispy calamari, aji amarillo dipping sauce and green chili salsa	22
hopper shrimp with sizzling garlic, chili oil	22

## grilled & roasted

maitake mushrooms with goat cheese, fresno pepper vinaigrette	22
charred octopus, smoked paprika creme fraiche, guajillo vinaigrette	25
beef tenderloin “burnt ends” with chimichurri, 6oz	50

## masa & tortillas

heirloom blue corn quesadilla with grilled ramps, morel mushrooms and tomatillo salsa	22
roasted mushroom tacos, sour cherry mole, kale slaw	21
crispy gulf flounder tacos, aioli, cabbage-chili pickle	24
organic chipotle chicken tacos, crackling skin, grilled jalapeno salsa	24
pork tacos, pickled pineapple and fresno chili relish	25
shaved beef tacos, cucumber-avocado crema, pico de gallo	25

## rice & grains

organic arroz con pollo, crackling skin, lemon zest	32
roasted spring vegetables with heirloom brown rice and salsa verde	27