

SOUP + SALAD

VEGAN SWEET CORN (SEASONAL)	\$13
CAESAR SALAD Treviso, anchovy, torn crouton, parmesan Add chicken \$6 Add salmon \$7	\$13
ROASTED BEETS, PURPLE KALE Goat cheese brûlée, herb oil, pomegranate glaze	\$19
ROASTED VEGETABLES Pear, squash, carrot, pomegranate, charred lemon vin, radish	\$18
FIG + FARRO SALAD Arugula, radicchio, feta, pistachio, lemon vin	\$17
TOMATO + GRILLED AVOCADOS Watermelon, mint, burrata, lemon	\$19

FLAT BREADS

HEIRLOOM TOMATO, GARLIC, MANCHEGO & PARMESAN	\$14
FREE RANGE EGG AND JAMON SERRANO, ARUGULA, BURRATA	\$18
PIQUILLO PEPPER AND CHICKEN, SPINACH, GOAT CHEESE, BURRATA	\$16

SMALL + LARGE PLATES TO SHARE OR NOT

AHI TUNA CEVICHE Agua chile, jicama, pomegranate, walnut, plantain	\$18
ACHIOTE RUB SHRIMP TACOS Apple-cabbage slaw, pickle onion	\$16
SHISHITO PEPPERS Burnt shallot vinaigrette, almond, sal de guzano	\$11
LOTUS ROOT CHIPS Citrus yogurt foam, red pepper	\$8
JUTE BURGER Farmhouse cheddar, smoked tomato, lettuce, pickle fried shallot, brioche	\$18
SHRIMP PO BOY Brioche, whole grain mustard, pickles, smoked tomatoes, whipped aioli	\$19
FOREST GRILLED CHEESE Wagon wheel, forest mushroom.	\$16
FREE-RANGE CHICKEN SANDWICH Avocado, spicy yogurt, mint, cilantro, pickled cucumber	\$17
GNOCCHI Braised kohlrabi, roasted butternut squash, lemon confit	\$24