

SALADS

CAESAR SALAD

Treviso, anchovy, torn crouton, parmesan
 Add chicken \$6 | Add salmon \$7 | Achiote rub shrimp \$7

\$13

ROASTED BEETS, PURPLE KALE

Goat cheese brûlée, herb oil, pomegranate glaze (GF)

\$19

ROASTED VEGETABLES

Pear, squash, carrot, pomegranate, charred lemon vin, radish (VGF)

\$18

FIG + FARRO SALAD

Arugula, radicchio, feta, pistachio, lemon vin

\$17

TOMATO + GRILLED AVOCADOS

Watermelon, mint, burrata, lemon (GF)

\$19

SMALL + LARGE PLATES TO SHARE OR NOT

AHI TUNA CEVICHE

Yuzu, jicama, pomegranate, serrano chile, walnuts, plantains (GF)

\$18

ACHIOTE RUB SHRIMP TACOS

Apple-cabbage slaw, pickle onion (GF)

\$16

CHICKEN ADOBADO TACOS

Marinate chicken, cilantro, pickle onions, lime, red salsa (GF)

\$14

SHISHITO PEPPERS

Burnt shallot vinaigrette, almond, sal de guzano

\$11

GUACAMOLE

Queso Fresco, pico, tostaditas, micro cilantro (GF)

\$13

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 ROSEMARY HAM

Farm house cheddar, rosemary ham

\$16

FREE-RANGE CHICKEN SANDWICH

Avocado, spicy yogurt, mint, cilantro, pickled cucumber

\$17

PAPPARDELLE

Green peas, asparagus, spring onions, parmesan cream

\$24

KALE & MUSHROOM RAVIOLI

Spinach, mushrooms, evoo (VGF)

\$22

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

(GF) Gluten Free | (GDF) Gluten Dairy Free | (VGF) Vegan Gluten Free

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.