

**SALADS****CAESAR SALAD**

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

**\$13****ROASTED BEETS, PURPLE KALE**

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

**\$19****FIG + FARRO SALAD**

Arugula, radicchio, feta, pistachio, lemon vin

**\$17****BURRATA + HEIRLOOM TOMATO**

Watermelon, fig balsamic, pesto, date crostini

**\$17****SMALL + LARGE PLATES TO SHARE OR NOT****HAMACHI**

Edamame puree, radish, crispy garlic, yuzu  
 vinaigrette

**\$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**

Sake soy, furikake, fried garlic, lime

**\$11****GUACAMOLE**

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

**\$13****JUTE BURGER**

Farmhouse cheddar, smoked tomato jam, arugula,  
 brioche, dill pickle spear

**\$18****FOREST GRILLED ROSEMARY HAM**

Farmhouse 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**

JAMON SERRANO, BURRATA, CHORIZO,  
 PESTO

**\$16**

FIG, SMOKED BLEU CHEESE, ARUGULA,  
 BALSAMIC

**\$14**

(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.