

to start...

cauliflower salad | fennel, greens, citrus, onion, pecorino, pine nuts, citrus vinaigrette \$21 *v, gf*

beet salad | baby spinach, beets, herbed goat cheese, pesto, pecans, banyuls vinegar \$21 *gf, v*

smoked trout salad | fingerling potatoes, green beans, egg, greens, thyme aioli \$23 *gf*

soup of the day | \$15

cheese plate | choice of one cheese, seasonal fruit compote, crostini \$21 *v*

burrata | peaches, plums, figs, honeycomb, crostini \$23 *v*

charcuterie board | two cheeses, two meats, pickled vegetables, whole grain mustard, berry jam, crostini \$33

local bread service | Olea farms olive oil, balsamic \$8 *v*

marinated olives | Castelvetro lemon & herbs \$13 *v*

marcona almonds | herbs, sea salt \$13 *v*

mains...

lentil tacos | carrot puree, candied jalapeños, cashews, marinated watermelon, cilantro, coconut \$21 *ve, gf*

blackened fish tacos | summer slaw, cilantro dressing, honey chipotle aioli \$23 *gf*

banh mi | pork belly, carrot sambal, macerated red onions, aioli, cilantro, baguette \$23

cured smoked salmon toast | carrot sambal, poached egg, pickled shallot, radish, and herbs \$23

pork belly tacos | carrot puree, pork belly, macerated onions, cilantro \$23 *gf*

fried chicken sandwich | guajillo chili, aioli, pickled onion, arugula, basil vinaigrette \$23

THO burger | ½ # burger, applewood bacon, caramelized onions, jack cheese, romesco, aioli \$27

harvest bowl | farro, tofu, kale, zucchini, carrots, squash, beet puree, spiced pepitas \$23 *ve*

warm grain chicken salad | farro, arugula, carrot puree, fennel and radish, lemon vinaigrette \$23

(gf) gluten free | (v) vegetarian | (ve) vegan 9/2023

we respectfully request no modifications. Please inform your server of any allergies
20% service charge added to groups of 5+, \$5.00 service charge for plate splitting