







TASTERS

MOSAIC SEAFOOD CHOWDER 	14
fennel . croutons . chive oil	
TOMATO BISQUE	11
grilled ciabatta . chives . parmesan	
QUESADILLA	13
grilled chipotle garlic lime chicken monterey jack . roasted tomato salsa guacamole . sour cream	
LOBSTER MAC 'N CHEESE 	20
lobster bisque . sun dried tomato smoked cheddar	
MEDITERRANEAN SWEET POTATO FRIES	13
tomato . feta . olives . cilantro . garlic sauce	
FRIED CALAMARI	15
baby kale . pickled vegetables . avocado lime aioli	

SANDWICHES




SERVED WITH YOUR CHOICE OF
FRENCH FRIES OR HOUSE SALAD

BLT (&A)	15
double smoked bacon . romaine heirloom tomato . avocado . aioli apple sunflower seed bread	
ADD CHEDDAR CHEESE	2
ADD TURKEY	2
GRILLED CHEESE	15
cheddar . brie . seed bread	
CHICKEN & AVOCADO 	17
chicken breast . spinach . apple chutney avocado . honey mustard apple sunflower seed bread	
MOSAIC BURGER 	18
kobe beef . brussel sprouts double smoked bacon blue cheese aioli . ciabatta bun	
BUILD YOUR OWN BURGER	18
lettuce . tomato . onion BUILD YOUR OWN - TOPPINGS \$2 EACH fried egg . white cheddar . sautéed mushrooms brie . bacon or avocado	
VEGETABLE CIABATTA  	16
balsamic marinated grilled zucchini roasted portabella mushroom . bell pepper pea shoots . edamame hummus	
TUNA POKE TACOS  	21
wakame . wasabi peas . asian slaw	

GREENS

ASIAN CHICKEN 	17
carrot . cabbage . chopped romaine spiced peanuts . wonton crisps sesame soy dressing	
AHI TUNA SALAD  	23
avocado . green beans . spring greens pickled radish . cabbage . rice crisp pistachio . tomato yuzu sesame dressing	
MOSAIC SALAD  	21
paprika chicken . 66 degree egg crispy prosciutto . avocado heirloom tomato . cambozola cheese lemon-dijon dressing	
KALE CAESAR 	16
roasted pumpkin seeds . parmesan anchovy . smoked garlic caesar dressing	
ADD CHICKEN	21
ADD SALMON 	23
STEAK SALAD  	24
butter lettuce . tomato . radish . red onion garlic chips . parmesan . shallot vinaigrette	

PLATES

BUTTER CHICKEN 	21
turmeric rice . pistachio . raita grilled naan bread	
FISH & CHIPS 	24
ling cod . fries . lemon vinaigrette slaw	
FARMCREST CHICKEN BREAST 	24
carrot puree . basil gnocchi . wild mushrooms asparagus . almonds . white wine sauce	
PAN SEARED SEABASS   	35
leek . octopus . purple fingerling potatoes espellete sauce	
GRILLED WILD SALMON  	28
radish . shimeji mushrooms ancient grains . ginger tobiko sauce	
PAN SEARED SCALLOPS   	26
spinach . sesame . shitake mushrooms green onion . carrot . garlic sweet potato noodle	

Marc-Andre Poirier, Chef de Cuisine

"CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY
SEAFOOD, SHELLFISH & EGGS MAY INCREASE YOUR RISK OF
FOODBORNE ILLNESS"

PLEASE ADVISE YOUR SERVER OF ANY DIETARY
RESTRICTIONS OR ALLERGIES