



RESTAURANT

SUMMER
2023

LOUNGE

SHAREABLES

Korean Fried Chicken Wings \$18

gochujang, sesame, house made pickles

House Cured Olives \$9

kalamata, castelvetro, chilies, citrus

Pork Belly Bao Bun \$14

kimchi brussels sprouts, scallion (sub. tofu available)

Chicken Skewers \$12

chimichurri

Pretzel Nuggets \$9

cheddar sauce, whole grain mustard, sea salt

Roasted Brussels Sprouts \$10

apricot mostarda, parmesan cheese

Calamari Fritti \$17

aioli, Spanish paprika, lemon

Duck Fat Fries \$10

rosemary, garlic, dijonaise

SALADS

Butter Lettuce \$14

finest herb dressing, radish, goat cheese, crouton

Stonefruit & Burrata \$15

prosciutto, wild arugula, pickled red onion, balsamico

Little Gem Wedge \$14

sumac vinaigrette, sliced red onion, avocado

Warm Calamari \$17

arugula, gigante beans, preserved lemon, olives

add ons: grilled salmon \$10 /chicken \$10 /steak \$12

MAINS

Grass-fed Burger \$25

brioche bun, aged cheddar, bacon, LTO, fries

Chicken Panzanella \$21

red wine vinaigrette, english cucumber, cherry tomato, basil

Kimchi Fried Rice \$18

fried egg, sesame oil, Korean chili

Grilled Salmon Burger \$22

chimichurri coleslaw, bibb lettuce, fries

DESSERTS

Spiked Milk & Cookies \$9

house baked cookies

Chocolate Indulgence \$11

chocolate mousse, coffee cream, espresso caramel

New York Cheesecake \$11
vanilla whipped cream, strawberry sauce