SNACKS

SPICED NUTS + BOLTS

\$7

MIX OF NUTS, PRETZEL STICKS, CEREAL, WITH A HINT OF SPICE AND SWEETNESS

V, CONTAINS NUTS

MARINATED OLIVES

\$7

A BLEND OF MEDITERRANEAN OLIVES VG. GF

CHIPS + DIP

\$7

POTATO CHIPS WITH WHIPPED MUSTARD DIP V. GF

ROSEMARY FOCACCIA

HOUSE MADE FOCCACIA WITH HAZELNUT DUKKAH, OLIVE OIL, AND BALSAMIC GLAZE 1 PIECE \$7 | 2 PIECES \$12

VG. CONTAINS NUTS

appetizers

BURRATA CAPRESE

\$19

FRESH BURRATA TOPPED WITH SUNDRIED AND FRESH TOMATOES, BASIL, BALSAMIC REDUCTION, AND OLIVE OIL. SERVED WITH ROSEMARY FOCCACIA

Pacific cod brandade

\$22

WHIPPED COD, POTATO, AND OLIVE OIL EMULSION TOPPED WITH CAPERS. SERVED WITH TOASTED FOCACCIA

HUMMUS + DUKKAH + PICKLES \$18

PLATTER OF HUMMUS GENEROUSLY TOPPED WITH HAZELNUT DUKKAH, SERVED WITH ROTATING PICKLED VEGETABLES AND GRILLED PITA

VG, CONTAINS NUTS

OFF THE PRESS

GOUDA GRILLED CHEESE

\$18

GRILLED CHEESE ON SOURDOUGH SERVED WITH HOUSE MADE GUAJILLO CHILI KETCHUP AND POTATO CHIPS

ADD MONTREAL SMOKED MEAT +\$6

ADD SAUTÉED WILD MUSHROOMS +\$6

BOWLS

CHICKEN COCONUT CURRY \$24

CARIBBEAN STYLE COCONUT CURRY TOPPED WITH PUMPKIN SEEDS, CRISPY SHALLOTS, AND GREEN ONIONS. SERVED ON BASMATI RICE

CHICKPEA COCONUT CURRY \$22

CARIBBEAN STYLE COCONUT CURRY TOPPED WITH PUMPKIN SEEDS, CRISPY SHALLOTS, AND GREEN ONIONS. SERVED ON BASMATI RICE

CHORI - Papa

\$23

MEXICAN CHORIZO AND ROASTED MINI YELLOW POTATOES SERVED ON A BED OF ARUGULA WITH A SIDE OF CHILI-CHIMI-CRISP SAUCE GF, DF, CONTAINS NUTS

SQUASH + LABNEH SALAD \$22

ROASTED BUTTERNUT SQUASH, JICAMA RIBBONS, ARUGULA, SUMAC-COATED LABNEH BITES, PICKLED ONION, AND PECANS. DRESSED WITH AN ORANGE SESAME VINAGRETTE V, GF



V-VEGETARIAN | VG-VEGAN | GF-GLUTEN FRIENDLY | DF-DAIRY FREE Please inform our staff of any dietaries or allergies Prices listed don't include taxes