



Menu

STARTERS

Bao No. 5 | 13

Bao Buns | Teriyaki Glazed Mushrooms | Asian Slaw | Sesame | Scallion

Perlas Ibericas | 15

Savory Béchamel Croquet | Jamon Iberico | Crispy Crust | Fig & Balsamic Glaze

Green Fire Shrimp | 14

Shrimp Skewers | Onions & Peppers | Heirloom Tomato | Red Pepper Flake Chimichurri | Lemon

Lemongrass Pockets | 13

Lemongrass Chicken Dumplings | Cabbage | Carrot | Scallions | Sesame | Ponzu

Charred Brassica | 10

Charred Brussel Sprouts | Parmesan | Herbed Gremolata | Caesar Dressing

Soup du Jour Cup | 4 Bowl | 7

ask your server about our daily Chef's Specialty

SALADS

Primavera Verde | 14

Baby Arugula | Shaved Asparagus | Blistered Heirloom Tomato | Toasted Pistachios | Shaved Parmesan | Italian Vinaigrette

Printemps Salad | 14

Mixed Baby Greens | Shaved Fennel | Strawberries | Golden Beets | Feta Vinaigrette

Southwest Grove | 18

Mixed Greens | Shrimp | Cabbage | Roasted Corn | Heirloom Tomato | Avocado | Chipotle Crema | Tortillas

Caesar | 11

Romaine | Parmesan | Croutons | Caesar Dressing

Curated Additions

Chicken 6 | Shrimp 8 | Salmon 9 | Beyond Chorizo 4

HANDHELDS | 16

choice of side salad or fries

The Forager

Balsamic Portobello | Provolone | Mixed Greens | Tomato | Onion | Garlic Aioli | Brioche Bun

Butchers Blend

Short Rib, Brisket, Chuck, Beef Blend | Lettuce | Tomato | Pickles | Onion | House Sauce | Brioche Bun

Primavera Elegante

House Turkey | Arugula | Roasted Pepper | Basil | Tomato | Mozzarella | Basil Aioli | Ciabatta

Caprese V

Burrata | Arugula | Tomato | E.V.O.O. | Balsamic Glaze | Sourdough | Add Prosciutto 2

FLATBREADS | 16

Crust

Regular or Cauliflower (\$1)

Cheese

Mozzarella | Vegan Cheese, or No Cheese

Sauce

Roasted Garlic Oil | Marinara or White Sauce

Toppings

Bacon | Caramelized Onions | Arugula | Spinach | Cherry Tomatoes | Red Onion | Basil

Proteins

Pepperoni | Chicken | Shrimp (add \$2) | Vegan Picadillo (add \$1)

ENTRÉE

Rosso e Verde | 17

Fettuccini | Blistered Heirloom Tomatoes | Basil | Oregano | Burrata Cream | Shaved Parmesan | Garlic Bread

Golden Harvest Pollo | 18

Airline Chicken | Peruvian Marinade | Cilantro Lime Rice | Sweet Plantains | Salsa Verde

Salmon a La Jardin | 19

Atlantic Salmon | Quinoa Mélange Corn | Heirloom Tomato | Roasted Tomato Vinaigrette

Filet Mignon | 29 *AG*

Beef Tenderloin | Carrot Puree | Broccolini | Herbed Butter

SUPPORTING CAST | 6

Broccolini

Quinoa Mélange

Carrot Purée

Cilantro Lime Rice

Sweet Plantains

French Fries

Small House Salad

Small Caesar Salad

DESSERTS | 7

Key Lime Pie

Cheesecake

Vegan *V*

Free from all animal-based ingredients and by-products

Vegetarian 

Contains no solid meat, but may contain eggs or dairy

Avoiding Gluten *AG*

Made without gluten-containing ingredients



Menu

STARTERS

Wild Mushroom Bruschetta | 11 
shallots, miso butter, thyme, gruyere

Chicken Dumplings | 13
ponzu, scallions, sesame seeds

Charred Brussel Sprouts | 10
garlic aioli, parmesan, herb gremolata

Chicken Vegetable Soup Cup | 4 Bowl | 7
roasted chicken, mirepoix, house made chicken stock

Soup Du Jour Cup | 4 Bowl | 7
ask your server about our daily Chef's Specialty

SALADS

Baby Kale Caesar Salad | 11
house-made Caesar, cherry tomato, shaved parmesan, garlic croutons

Burrata & Beets | 14
arugula, red onion, cucumber, fennel, honey garlic goat cheese, pumpkin seeds, orange vinaigrette

Salad Accoutrements
impossible picadillo | 4 airline chicken | 6 salmon | 9 shrimp | 6

HANDHELDS | 15

choice of side salad or fries

Le Mac
local 8 oz blend, American cheese, lettuce, beef steak tomato, house sauce, brioche bun

Impossible Smash Burger V
caramelized onions, pickles, "that good sauce", rye

ENTRÉE

curried carrot purée, sweet potato, peas, herb butter

Golden | 18

Seared Salmon | 20

Filet Mignon | 29

Butternut Squash Gnocchi | 16 
roasted butternut squash, kale, sweet onion, roasted mushroom, fall herbs, crispy capers, parmesan

DESSERT | 7

Churros
cinnamon sugar, caramel sauce