



Menu

STARTERS

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

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

Chicken Dumplings | 13
ponzu, scallions, sesame seeds

Ropa Vieja | 14 *AG*
tostones, avocado crema, cilantro


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

Roasted Pear & Candied Walnut Salad | 13 
mesclun greens, brussel sprouts, grapes, squash, onion, feta, balsamic vinaigrette

Beets & Farro | 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 soup | 4

HANDHELDS | 15

choice of side salad or fries

Avocado Toast 
beet hummus, cilantro, feta, sesame seeds, pepitas, rustic bread

That Good Burger
local 8 oz blend, lettuce, tomato, onion, pickles, house sauce, brioche bun

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

Grilled Cheese & Tomato Bisque
raclette, sharp cheddar, Dijon mayo, pickles, sourdough

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 onions, basil

Proteins

pepperoni | chicken | shrimp (add \$2) | vegan picadillo (add \$1)

ENTRÉE

Airline Chicken | 18

couscous, jalapeño, roasted delicata squash, apricots, EVOO, brown butter au jus

Butternut Squash Gnocchi | 16

roasted butternut squash, kale, sweet onion, roasted mushrooms, fall herbs, crispy capers, parmesan

Fall Salmon Bowl | 20

warm quinoa & farro, kale, roasted roots, red onion, cucumber, fennel, lemon yogurt sauce, crispy chickpeas

Filet Mignon | 24 *AG*

curried carrot puree, sweet potato, peas, herb butter

A LITTLE EXTRA | 6

Marinated Cous Cous

Sauteed Quinoa

Roasted Sweet Potatoes

Wedge Fries

House Salad

Caesar Salad

DESSERTS | 7

Cheesecake

chantilly cream, macerated berries

Chocolate Thunder


white chocolate sauce, chocolate shavings

Churros

cinnamon sugar, caramel sauce

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

