



**ALL DAY TO GO AND DELIVERY MENU
OPEN TUESDAY THRU SUNDAY 11AM TO 8PM**

STARTERS AND SALADS

CRAB AND BRIE FONDUE – Dungeness Crab, Artichoke Hearts, Ciabatta Toast | 18
CAULIFLOWER STEAK – Charred Tomatillos, Radish, Sumac Vinaigrette, Raisin Puree
Micro Greens | 13 (GF) | (VEGAN)
OCTOPUS ALA PLANCHA – Ancho Chile & Almond Puree, Mexican Street Corn Salad, Avocado | 16 (GF)
ROASTED BEET SALAD – Labneh, Za’atar, Soy Pickled Shiitake Mushrooms, Shallots. Pistachio, Wild
Watercress, Radish, Lemon Vinaigrette | 9 (GF)
ARUGULA SALAD – Pickled Apple, Hearts of Palm, Avocado, Hazelnuts, Pecorino
Lemon Vinaigrette | 9 (GF)
Add Chicken – 4 | Add Shrimp – 6 | Add Steak – 8 | Add Salmon - 8

SANDWICHES

Choice of Green Salad, Soup or Country Potatoes

SALMON BLTA - Lettuce, Tomatoes, Stone Ground Mustard Aioli, Bacon, Wheat Bread, Avocado | 14
ELEMENTS VEGGIE BURGER – Charred Ramps, Crispy Oyster Mushroom, Vegan Garlic Aioli, Quinoa and
Beet Veggie Patty, Pickle Relish | 10 (VEGAN)
SIRLOIN BURGER – Lettuce, Tomatoes, Sautee Onions, Cheddar Cheese, Aioli, Brioche | 12
CHICKEN PARMESAN – Provolone, Ciabatta, Marinara, Parmigiano Reggiano | 10
PORK MILANESE – Harissa Aioli, Swiss cheese, Pickles, Mama Lil Peppers, Currant Mostarda
Hoagie Bun | 12
GRILLED CHEESE SANDWICH – Swiss Cheese, Cheddar, Smoked Gouda, Tomato, Bacon, Chimichurri,
Rustic Sourdough | 13

MAIN COURSES AND PASTAS

NY STRIP AU POIVRE – Potato Pave, Lions Mane Mushroom, Cognac Cream, Truffle Butter | 33 (GF)
KING SALMON ALA PLANCHA – Seasonal Farm Vegetables, Wild Rice Pilaf, Dill & Caper Cream Sauce,
Charred Lemon | 30 (GF)
BAKED CHICKEN PARMESAN – Provolone, Pomodoro Sauce, Bucatini pasta, Shaved Pecorino | 18
RIGATONI – Italian Sausage, Basil, Garlic, Mascarpone, Tomato Cream Sauce, Shaved Pecorino | 22
PARISIAN GNOCCHI – Apples, Black trumpet Mushroom, Spinach, Almond, Sage & Brown Butter | 24
ORICHETTE – Asparagus, Pork Apple Sausage, Peas, Sun Dried Tomato Cream Sauce, Chimichurri | 22
MAC AND CHEESE - Barbecue Pork Belly, Fontina Cheese Sauce, Calabrian peppers, Pickled Onion,
Buttermilk Biscuit Crumble | 21
CARNE ASADA SALAD – Mojo Marinated Flank Steak, Mix Greens, Sweet Potatoes, Farro, Goat Cheese,
Honey, lime & Cumin Vinaigrette | 18

KIDS MENU (ALL KIDS MEALS – 5)

ALEX PLAIN OR CHEESE BURGER – Ketchup. Cheddar on request or any other veggies, brioche bun
MAC AND CHEESE – Roasted Chicken Breast, Green Peas
GRILLED CHEESE SANDWICH – Cheddar, Swiss
BLTA SANDWICH – Lettuce, Tomato, Avocado, Bacon, on toasted Wheat Bread

Thank you for your continued support of Local Businesses!

Executive Chef / Owner: Miguel Sosa - Sous Chef: Ryan Faddis

*Contains Raw or Undercooked Ingredients. Contains Nuts, Consuming Raw or Undercooked Meats,
Poultry, Seafood, Shellfish, or eggs May Increase Your Risk Of Food Borne Illness.