



Appetizers

Deviled Eggs

\$8 Organic eggs, bacon, chives

Heirloom & Burrata

\$10 Extra virgin olive oil, homegrown heirlooms, fresh burrata, basil

Tuna Tartare

\$14 Fresh wild tuna, olive oil, lime, served with wontons

Grilled Avocado

\$8 Flash grilled avocado, sesame seeds, sprouts, ponzu

Tuscan Kale

\$12 Massaged kale, lemon, olive oil, parmesan, pumpkin seeds, avocado

Wild peach

\$13 Arugula, spinach, peaches, goat cheese, grilled corn, cider vinaigrette

Mains

The Burger

\$16 Fresh, quarter pound patty, brie cheese, caramelized onions, garlic aioli

Steelhead & Farro

\$21 Steelhead in a lemon sauce, farro, beats, pumpkin seeds

Scallops

\$22 Scallops, fennel, shrimp, garlic, butter, corn.

Poké bowl

\$18 Ahi tuna, avocado, quinoa, onion, cashew, soy sauce

Portabella Burger

\$14 Portabella, caramelized onions, swiss, truffle mayo

Mahi Mahi Fish Tacos

\$18 Mahi mahi, greek yogurt, avocado, cilantro, pickled carrots & onions

Be our guest

Make Reservations

Contact Us

Reservations required for parties of 6 or more.