



## SMALL PLATES/STARTERS

**Charcuterie Board 19**  
Cured meats, cheese, fruit, nuts, olives, pickled onion, crackers.

**Beet Tartare 14**  
In house made tartare served with crackers.

**Hummus Plate 12**  
Homemade hummus served with carrots, celery, cucumber, bell peppers and pita.

**Curried Cashews 6**

**Edamame 6**

**Miso Soup 6**

## SALADS

**Greek Salad 16**  
Romaine, tomato, cucumber, pickled red onion, kalamata olives, bell pepper, artichoke hearts, feta, oregano, red wine vinaigrette.

**Beet Salad 15**  
Arugula, beets, walnuts, blue cheese crumbles, balsamic vinaigrette.

**Caesar Salad 15**  
Romaine, croutons, fresh grated parmesan, homemade caesar dressing.  
**Add Chicken 6**

**Thai Noodle Salad 17**  
Rice noodles, red cabbage, carrots, bell pepper tossed in peanut sauce, garnished with scallions, cilantro and crushed peanuts.  
**Add Chicken or Shrimp 6**



## MAINS

**Cuban Sandwich 18**  
Pulled pork, ham, Swiss, pickle, mustard, kettle chips.

**Brie and Apple Grilled Cheese 18**  
Brie, apple, huckleberry jam, arugula salad.

**Falafel Wrap 19**  
Falafel, spinach, tomato, cucumber, pickled onion, tahini sauce wrapped in tortilla, served with side salad.

**Chicken Shawarma Wrap 19**  
Seasoned chicken and onion, tomato, cucumber, cilantro/mint yogurt sauce wrapped in tortilla, served with side salad.

**Coconut Curry 20**  
Indian style curry with chickpeas, bell pepper, sweet potato, cashews, spinach, served over rice.

**Add Chicken or Shrimp 6**

**Korean Beef Rice Bowl 21**  
Bulgogi ground beef, steamed spinach, carrots, broccoli, pickled ginger, served over rice.

## DESSERTS

**Crème Brûlée 7**  
single serving of homemade crème brûlée

**Key Lime Pie 9**  
Made in house with graham cracker crust.