vegetarian menu

appetizers and entrées

pan-seared tofu scallops* (gf) (df) (v+)

pea purée, pickled fennel, chives 19

fennel risotto (df)(v+)

mascarpone, braised fennel, lemon zest confit, chives 19

tomato burrata salad (gf) (v)

heirloom tomatoes, white balsamic vinaigrette, basil crystals 23

quinoa salad (gf) (v)

honeycrisp apples, dried currants & cranberries, candied pecans 21

beluga lentils* (gf) (df) (v+)

beluga lentils, sautéed vegetables, shaved fennel salad 17

sweet corn soup (v)

charred corn & scallions, chili oil, jalapeño cornbread croutons 17 available for dinner only

sides

baked macaroni & cheese (v)

smoked gouda sauce, chives 15 available for dinner only

wild mushrooms (gf) (v)

shallot-white wine glaze 15

potato purée (gf) (v)

crème fraîche, chives 15

brussels sprouts (gf) (df) (v)

pickled fresno, cilantro 15 available for dinner only

roasted asparagus (gf) (v)

lemon butter, lemon aioli, espelette 15 available for dinner only

(v) vegetarian | (v+) vegan | (gf) gluten free | (df) dairy free

^{*}These items are served raw or undercooked, or contain (or may contain) raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

vegan menu

appetizers and entrées

pan-seared tofu scallops (gf) (df) (v+)

pea puree, pickled fennel, chives 19

fennel risotto (df) (v+)

tofu purée, braised fennel, lemon zest confit, chives 19

heirloom tomato salad (gf) (df) (v+)

heirloom tomatoes, white balsamic vinaigrette, basil 23

quinoa salad (gf) (df) (v+)

honeycrisp apples, dried currants & cranberries, candied pecans 21

beluga lentils (gf) (df) (v+)

beluga lentils, sautéed vegetables, shaved fennel salad 17

sides

wild mushrooms (gf)(df)(v+)

shallot-white wine glaze 15

brussels sprouts (gf) (df) (v+)

pickled fresno, cilantro 15 available for dinner only

grilled asparagus (gf) (v)

espelette 15 available for dinner only