



DINNER MENU 5pm – 10pm Thurs to Sun

STARTERS

- Olives** | warm, marinated olives served with sourdough 6
- Eggplant Parmigiana** | three cheese, eggplant parmigiana, marinara sauce 12
- Spring Burrata** | sugar snap peas, arugula, crispy artichokes, prosciutto, hempseed pesto. 13
- Flatbread** | chorizo, piquillo peppers, cheese, arugula 14

MAINS

- Grilled Cheese** | gruyere, cheddar, swiss cheese, tomato soup 15
- Pollen Burger** | ground chuck & brisket or the IMPOSSIBLE burger, cheddar, pickled onion, arugula, animal sauce, served with fries or salad. 17
- Tuna Sandwich** | tuna, capers, dill, mayonnaise, sourdough. served with fries or salad. 14
- Vegan Falafel** | spicy hummus, Peruvian bell peppers, beets, cherry tomatoes, parmesan, sherry vinaigrette 12
- Portobello Mushroom** | beluga lentils, black kale, tofu bacon 15
- Moroccan Lamb Kofta** | Israeli couscous, tzatziki, fennel & pea tendril 17
- Black Cod** | caulilini, beets, creamed sunchoke, parmesan 20
- Wagyu Steak** | roasted potatoes, caramelized onions, chimichurri 21

SIDES

- Fries** | served with aioli 5
- Side Salad** | rosemary vinaigrette 5

SWEETS

- Earl Grey** | tea custard, blueberries, salted whipped cream
- Vegan Chocolate Cake** | grapefruit & passionfruit sorbet, strawberries

LOVE LOCAL

2 courses \$25

3 courses \$35

ENTREES

- Eggplant Parmigiana** | three cheese, eggplant parmigiana, marinara sauce
- Spring Burrata** | sugar snap peas, arugula, crispy artichokes, prosciutto, hempseed pesto.
- Flatbread** | chorizo, piquillo peppers, cheese, arugula

MAINS

- Vegan Portobello Mushroom** | beluga lentils, black kale, tofu bacon
- Moroccan Lamb Kofta** | Israeli couscous, tzatziki, fennel & pea tendril
- Black Cod** | caulilini, beets, creamed sunchoke & parmesan
- Wagyu Steak** | roasted potatoes, caramelized onions, chimichurri

SWEETS

- Earl Grey** | tea custard, blueberries, salted whipped cream
- Vegan Chocolate Cake** | grapefruit & passionfruit sorbet, strawberries