

for the table

farmer's market vegan soup 12

avocado toast 14

Activated Charcoal Bread, Goat Cheese, Almonds, Pickled Cauliflower & Radishes, Cilantro

brussel sprouts 14

30 Year Aged Balsamic, Brown Butter, Hazelnut

crispy calamari 14

Spicy Arrabiata Sauce, Fried Capers

truffle pizetta 19

Wild Forest Mushrooms, Buffalo Mozzarella, Watercress

pamplona chorizo pizetta 17

Tomato Marmalade, Buffalo Mozzarella, Opal Basil

beets & goat cheese 16

Raspberries, Pistachios, Windrose Farms Greens

salads

vegan market grain 13

Quinoa, Wheat Berry, Barley, Garbanzo Beans, Mixed Baby Kale, Market Tomatoes, Radish, Avocado, Pomegranate, Citrus Dressing

Add Salmon 16

chopped salad 15

Romaine Hearts, Yellow Corn, Garbanzo Beans, Onions, Avocado, Gruyere, Bacon, Citrus Vinaigrette,

Add Steak 14

grilled organic gems 16

Avocado, Asparagus, Red Onion, Pumpkin Seeds, Heirloom Tomatoes, Mint, Lime, EVOO

Add Lobster 16

greek 15

Heirloom Tomato, Cucumber, Kalamata Olives, Greek Yogurt, Feta, Watermelon, Capers, Red Onion, Oregano

Add Shrimp 13

yellow fin tuna poke bowl 25

Wakame Seaweeds Salad, Wild Rice, Pineapple, Scallions

chinese chicken salad 18

Marinated Grilled Mary's Chicken Breast, Napa Cabbage, Crispy Won Tons, Onions, Carrots, Oranges, Miso, Peanuts

sandwiches

Choice of Skinny Fries, Steak Fries, or Green Salad

vegetarian caprese sandwich 15

Activated Grilled Charcoal Bread, Zucchini, Portobello Mushroom, Wild Arugula, Basil Pesto, Heirloom Tomatoes, Buffalo Mozzarella

turkey 16

Manchego, Dijon Aioli, Chimichurri, Tomato, Pickled Onion, Spicy Peppers

le club 17

Mary's Chicken, White Toast, Dijon, Avocado, Tomato Butter Lettuce, Swiss Cheese, Bacon, Hard Boiled Egg, Mayo

grilled cheese with short rib 18

Sottocenere, Red Wine Braised Short Rib, Sourdough

steak 19

French Baguette, Horseradish, Gruyere, Sweet Peppers, Arugula

charcoal grilled wagyu burger 21

Brioche, Smoked Gouda, Heirloom Tomato, Caramelized Onions, Chef's Secret Sauce

entrees

catch of the day 28

Wild Caught, Seasonal and Sustainable

wild caught fish tacos 22

Pico de Gallo, Avocado, Sour Cream, Queso Fresco, Cabbage Slaw, Black Bean Salad, Spanish Rice

beet raviolini 23

Cauliflower Mushrooms, Fava Beans, Macadamia Nuts, Parmesan

mary's organic roasted chicken 24

Sunchoke, Potatoes Two Ways, Black Truffle Sauce

ora king salmon 28

Spring Vegetables, Pea Purée, Marcona Almonds

angus flat iron steak 29

Bone Marrow, Mashed Potatoes, Broccolini, Chimichurri

late breakfast

spa omelet 15

Egg White Omelet, Mushrooms, Oven Dried Tomatoes, Kale, Fruit

breakfast sandwich 14

Sourdough, Scrambled Eggs, Our Pancetta,

Arugula, Tomato, Dijon Aioli

We Proudly Source Most of our Ingredients from Greece and the Mediterranean Region

We Support Local Organic and Sustainable Farming Practices Whenever Available

20% Service Charge Added to Parties of 6 or More

Executive Chef Alex Manos