



(gf) - gluten free (nf) - nut free (df) - dairy free
(vf) - vegan friendly (alterations required)

small plates

CHEESE STUFFED GARLIC BREAD	12
crispy bacon, freshly toasted	
TIGER PRAWN	16
crispy rice crust, lemon, chili aioli (df)	
ARTICHOKE ON HUMMUS	17
olive tapenade, feta, grilled sourdough	
TOMATO SALAD	18
burrata, fermented plum vinaigrette (gf)	
EGGPLANT	17
potato pavé, ikura, shaved vinegar	
GRILLED ROMAINE	16
miso cream, dukkah, chili gremolata, crispy prosciutto	

large plates

AHI TUNA NIÇOISE	28
potato, artichoke, olive, edamame, tomato soy marinated egg	
CHICKEN, APPLE, BRIE SANDWICH	25
gochujang glaze served <i>with</i> french fries	
FLAT IRON STEAK	32
wedge potato, baby green salad, demi glace	
BULGOGI GRILLED CHEESE	27
marinated beef, apple smoked cheddar, pickles served <i>with</i> baby green salad	
RIGATONI	27
pork & beef, gochujang rosé sauce	
POACHED EGG SHAKSHUKA	23
pepper, onion, tofu, zucchini, tomato, spinach, grilled sourdough (df)	
FRENCH TOAST	18
honey butter, banana, chantilly, almonds, coconut	
EGGS BENEDICT	23
back bacon or spinach and mushroom or salmon gravlax served <i>with</i> wedge potatoes and bacon	
CRISPY KIMBAP	23
spicy salmon, served <i>with</i> salad, sesame vinaigrette	
ORCHARD FRITTATA	21
pepper, zucchini, soy glaze, cheese, kimchi	

One bill policy with 20% gratuity for groups of six or greater.
Individual ingredients are not all listed.

Please inform your server of any allergies.

brunch

