



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

small plates

CHEESE STUFFED GARLIC BREAD	12
bacon bits, freshly toasted	
TIGER PRAWN	16
rice crust, lemon, chili aioli (df)	
ARTICHOKE ON HUMMUS	17
olive tapenade, feta, grilled sourdough (vf)	
BEETROOT	18
burrata, plum vinaigrette, hazelnut (gf)	
EGGPLANT	17
ricotta, salsa verde, arugula (vf)	
GRILLED ROMAINE	16
miso cream, dukkah, chili gremolata, crispy prosciutto	
MUSSELS	18
white wine sauce	

large plates

CHICKEN, APPLE, BRIE	25
OPEN-FACED SANDWICH	
gochujang glaze served with french fries	
FLAT IRON STEAK	32
wedge potato, baby green salad, demi glaze	
BULGOGI GRILLED CHEESE	27
marinated beef, apple smoked cheddar, pickles served with baby green salad	
RIGATONI	27
pork & beef, gochujang rose sauce	
RICOTTA GNOCCHI	28
mushroom, porcini cream, grana padano	
AHI TUNA TARTARE SANDWICH	25
served with french fries or artisan green salad	
POACHED EGG SHAKSHUKA	23
pepper, onion, tofu, zucchini, tomato, spinach, grilled sourdough	
FRENCH TOAST	19
honey buttered apple, cinnamon, almonds	
ORCHARD FRITTATA	23
pepper, zucchini, soy glaze, cheese, kimchi	
LAMB KOFTA	25
tahini yogurt, arugula, smoked cheddar served with side salad	
EGGS BENEDICT	23
back bacon or spinach and mushroom or salmon gravlax served with wedge potatoes and bacon	

One bill policy with 20% gratuity for groups of six or greater.
Please inform your server of any allergies. Individual ingredients are not all listed.

brunch

