



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

small plates

CHEESE STUFFED GARLIC BREAD	12
herbed cream, corn, bacon bits (nf)	
TIGER PRAWN	17
rice crust, lemon, chili aioli (df, nf)	
ARTICHOKE ON HUMMUS	17
olive tapenade, feta, flatbread (nf, vf)	
TOMATO & BURRATA	19
cherry tomato, cucumber, burrata, balsamic glaze, lemon zest (nf, gf)	
EGGPLANT	18
ricotta, tahini, salsa verde, arugula (nf, vf)	
GRILLED ROMAINE	16
miso cream, dukkah, prosciutto, chili gremolata (gf, nf)	
SALMON CRUDO	19
gochujang vinaigrette, apple, radish, cucumber (df, nf)	

large plates

FLAT IRON STEAK	32
wedge potato, baby green salad, demi glace (nf)	
FRENCH TOAST	19
honey buttered, apple, cinnamon, almonds	
CHICKEN, APPLE, BRIE SANDWICH	25
gochujang glaze, served with french fries (nf)	
BULGOGI GRILLED CHEESE	27
marinated beef, applewood smoked cheddar, pickles, served with baby green salad	
RIGATONI	27
pork & beef, spicy gochujang rosé sauce (nf)	
AHI TUNA TARTARE SANDWICH	25
served with french fries OR artisan green salad (nf, df)	

CRISPY KIMBAP	23
spicy salmon, sesame dressing served with salad (nf, df)	
POACHED EGG SHAKSHUKA	25
pepper, onion, tofu, zucchini, tomato, spinach, grilled sourdough (nf, df)	
ORCHARD FRITTATA	25
pepper, zucchini, soy glaze, cheese, kimchi (nf, gf)	
LAMB KOFTA FLATBREAD	25
salsa verde, crème fraîche, mint (nf)	
EGGS BENEDICT	25
back bacon OR spinach & mushroom OR salmon gravlax, served with wedge potatoes and bacon (nf)	

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

branch

