

All Day

Appetizers Add Shrimp, Salmon or Chicken to any salad +12

Tuna Tartare, Avocado, Radish, Soy-Mushroom Vinaigrette* 23

Kale Salad, Parmesan and Lemon 17

Pretzel Dusted Calamari, Mustard Aioli* 17

Buratta, Meyer Lemon Jam, Black Bread and Basil 20

Baby Beets and Rich Yogurt, Field Mache and Lemon Oil 18

Butternut Squash Soup, Black Trumpet Mushroom and Chives 18

Pizza and Pasta

Parmesan Risotto

Mushrooms and Herbs 20/30

Paccheri and Meatballs

Smoked Tomato Ragu, Parmesan Cheese* 28

Black Truffle and Fontina Cheese Pizza 21

Tomato and Mozzarella Pizza with Basil 16

Entrees

Grass Fed Cheeseburger

Yuzu Pickles, Brie Cheese, Truffle Aioli and French Fries* 24

Smoked Chicken Club Sandwich(add Egg +4)

Sour Dough, Candied Bacon, Chipotle Aioli* 22

Porcini Crusted Salmon

Warm Leek Vinaigrette Herbs* 32

Tender Winter Vegetables

Grains, Red Curry and Radish Sprouts 28

Dessert

Salted Caramel Sundae, Candied Peanuts and Popcorn Whipped Cream, Chocolate Sauce 14

Warm Chocolate Cake, Vanilla Ice Cream 14

Artisan Cheese Plate, Seasonal Selection 22

Not Available After 12:00pm

Two Eggs Any – Style

Sautéed Spinach, Choice of Bacon or Sausage* 16

Eggs Benedict

Choice Of Canadian Bacon Or Smoked Salmon* 22

Lemon Ricotta Pancakes

Seasonal Fruit Compote 18

Add Fruit \$5

Chef/Proprietor Jean-Georges Vongerichten

Executive Chef Drew Hiatt

*consuming raw or undercooked meats, fish, shellfish or fresh shell eggs may increase your risk of food-borne illness especially if you have certain medical conditions