



# DINNER MENU



*OUR SEASONAL FARE STARS LOCAL AND ORGANIC INGREDIENTS WHENEVER POSSIBLE, SOURCED FROM ARTISANAL PURVEYORS WHO SHARE OUR LOVE OF QUALITY AND CRAFT*

## STARTERS

### Housemade Vermouth Mozzarella

olive and white anchovy salad, campari tomato, olive oil, grilled bread 10

### Crispy Beef

avocado, chillies 9

### Flatbread Special

mushroom, crispy guanciale, shallots, goat cheese, basil  
oil, roasted yellow peppers, mustard vinaigrette 13

### Charcuterie 22

## SOUPS

### Turkey n' Bean Soup

cheddar, sour cream, tomato,  
red onion 7.5

### Vegetable Soup

tomato, spaghetti squash,  
broccolini, onion 7

## SALADS

### Chopped Butter Lettuce

American blue cheese, bacon lardon, fresh  
corn, avocado, tomato, toasted walnut  
verjus honey vinaigrette 11

### Watermelon Crab Salad

cucumber, jicama, radish sprouts, serano  
vinaigrette 12

## PLATES

### Grilled Salmon

avocado, dill, pickled blueberries,  
caramelized beets 25

### Whole Branzino

shaved fennel, artichoke sauce, confit tomato,  
lemon 27

### Dried Chili Pompano

corn cream, hen of the woods mushrooms 23

### Guava Glazed Snapper

swiss chard, miso lime 25

### Prawns

spicy cilantro, watermelon rind 25

### Baked Lobster Mac n' Cheese 23.5

### Spaghetti Squash

mushroom balls, broccolini tops, roasted  
garlic clove, tomato oil 19

### Chicken for Two

Grove Ladder farms- local, pasture raised,  
your choice of two sides 47

### Beef Tenderloin

Australian feta stuffed fried mashed  
potatoes 27

### Fresh Ground Burger

yellow American cheese, house pickled  
cucumber ribbons, red onion, olive oil mayo,  
grilled sesame seed bun, French fries 17

## Sides

Spaghetti Squash 5

Broccolini 7

French fries with pink sea salt 4

Onion rings soaked in buttermilk 6

Sesame carrots 5

Swiss chard 6

Brussle sprouts 7.5

Eggplant 5

## Local Coffee & Tea

Fresh Ground Locally Roasted  
Kahwa Coffee 3

Double Espresso 5

Cappuccino 5

Kawaa Cold Brew 4

"Local Tea" organic hot teas 3.25

\*\*ask server about gluten free items

Executive Chef- Adam Ruth

The consumption of raw or undercooked eggs, meat, poultry,  
seafood or shellfish may increase your risk of food bourne illness.

20% Gratuity will be added to parties of 5 or more.

\*\* No Substitutions Please \*\*