



Potato Leek Soup

Yukon Gold Potatoes, Organic Leeks,
Carrots, & Celery
Toasted Crostini, Parmesan Frico
with Fresh Thyme
Leccino Extra-Virgin Olive Oil
\$16



Charred House made Rye

Melted Brie, Mandarin Jam, Duck Prosciutto,
Yellow Beetroot Buttons, Blood Orange Slices,
Roasted Blood Orange Balsamic Reduction
\$16



Toasted Lentil & Quinoa Rounds

Drizzled with Coconut Tahini Herb Dressing
Topped with Fresh Beetroot & Carrot Shreds
Lime Co-Milled Olive Oil
\$15

Roasted Herb Cauliflower Crown

Parmesan Polenta with Farm Sundried Tomato Coulis
Green Valley Extra Virgin Olive Oil
\$16



Young Winter Broccoli

Caramelized Red Onion, Blood Orange Juice Plumped Craizins,
White Cheddar Chunks, Toasted Sunflower Seeds, Dressed with
Our Honey Dijon Dressing
Mandarin Co-Milled Olive Oil
\$14



Smoked Tri-tip on Fig Focaccia

Blue Cheese Spread, Signature Balsamic Glaze, Dressed Winter
Greens, Sprinkled with Rosemary Sel Gris
Frantoio Extra-Virgin Olive Oil
\$20

