



starters & salads

- feta dip** - whipped cheese | bruschetta | balsamic | basil | crostini | 12
- button mushrooms** - beer batter | parmesan | remoulade | 13
- hummus** - house recipe | tzatziki | flatbread | vegetables | 14
- 1 lb jumbo chicken wings** - buffalo | thai dye | dry rub | peach habanero | 16
- shrimp ceviche** - tostada trio | avocado | poblano crema | pico de gallo | 17
- crab dip** - lump crab | flatbread | 17

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- kale caesar** - napa cabbage | parmesan | crostini | 8
 - wedge** - tomato | bacon | red onion | blue cheese dressing & crumbles | balsamic reduction | 11
 - green goddess salad** - sauteed brussels | spinach | cucumber | green peas | 13
 - mediterranean bowl** - moroccan couscous | spinach | red onion | tomato | olive | goat cheese | cucumber | 15
 - smoked salmon power bowl** - mixed greens | sweet potatoes | tzatziki | corn relish | tomato | beans and rice | 18
 - ahi poke bowl*** - sriracha aioli | cucumber | edamame | white rice | arugula | carrots | cabbage | wonton | 25

add - chicken 8 | salmon 14 | ahi tuna* 15 | filet* 33

dressings: creamy caesar, cilantro honey vinaigrette, ranch, blue cheese, honey dijon, basil vinaigrette

house specialties

- yellow curry** - potato | spinach | onion | chickpeas | white rice | flatbread | 19
- jerk chicken tacos** - purple cabbage slaw | pineapple salsa | jalapenos | poblano crema | fries | 21
- sautéed lavender chicken** - squash noodles | garlic | cherry tomato | spinach | onion | goat cheese | 19
- chicken piccata** - angel hair pasta | tomato | capers | artichokes | lemon wine | 21
- turmeric chicken** - chargrilled | tahini | tzatziki | crispy okra | moroccan couscous | 22
- french cut pork chop** - sous vide & chargrilled | bbq glaze | habanero honey | pimento cheese grits | 22
- chimichurri pork tenderloin** - sous vide & chargrilled | roasted cauliflower | 23

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- salmon*** - scottish salmon | brussels | 29
 - ahi tuna*** - lavender seared | marinated butter beans | spinach | goat cheese | crispy okra | 29
 - fish and chips** - fanatic red ale beer batter | tartar | fries | 22
 - shrimp and grits** - andouille sausage | mushrooms | onion | tomato | sherry cream sauce | pimento cheese grits | 23
 - bison burger** - tillamook cheddar | sautéed onions | garlic aioli | tomato | arugula | sweet fries | 19
 - filet*** - prime aged center cut | crispy red potatoes | 40

sides

- roasted cauliflower | marinated butter beans | brussels | sesame cucumbers
- sweet potato fries | mac-n-cheese | corn succotash | fries

homemade desserts

- carrot cake** - cream cheese icing
- vanilla panna cotta** - pomegranate | honey | pistachio | milk crumbles | whip cream

We take pride in preparing our food from scratch everyday. We are concerned for your well being, if you have allergies please alert us as not all ingredients are listed. We hope you enjoy your time with us, bon appétit!

Out of consideration for other guests who are waiting, we may ask for your table if a significant amount of time has passed subject to your seating. We typically will not make this request until at least 90 minutes after your party is seated.

*We are obliged to tell you that consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have a medical condition.