

MENU OFFERINGS



Chef/Owner:	Molly Behnke
Last Updated:	May 2026

SALADS

Our salads focus on seasonality and showcasing produce, allowing each ingredient to shine.

1. **"Farmer's Market Greens"** seasonal lettuces, vegetables, lemon Dijon dressing (V/GF)
2. **"Spring Salad"** sugar snap peas, radishes, green goddess dressing (GF)
3. **"Summer Salad"** Arugula, goat cheese, fresh berries, balsamic vinaigrette, pine nut (GF)
4. **"Barley Salad"** Herb tahini, dinosaur kale, cranberry, apple, walnut, feta, sesame*
5. **"Greek Salad"** Olives, artichoke heart, feta, tomato, cucumber, red onion, spinach
6. **"Caesar"** Romaine, parmesan, brown butter breadcrumb, lemon anchovy dressing
7. **"Chilled Glass Noodles"** spicy coconut dressing, napa cabbage, fried shallot (GF/DF)

INDIAN/MIDDLE EASTERN

STARTERS:

1. Crostini with smokey eggplant, marinated olives, cherry tomato (DF)
2. Potato samosa with mint chutney (DF-contains butter)
3. "Tikki Chat" Potato, cooked chickpea, tamarind chutney, yogurt, lettuce cup (GF)
4. Chickpea Falafel Bite with tzatziki yogurt sauce, fresh dill (GF)
5. Grilled peach and halloumi skewers with hot honey and mint (GF)
6. Harissa meatballs (chicken or lamb) served with dill lemon yogurt sauce (GF)

SIDES:

1. Saffron Rice with golden raisin, spices, tomato paste, ghee, shallot, garlic (GF)
2. Za'atar Roasted Potatoes olive oil, lemon, spices (GF/DF)

3. House made whole wheat flatbread
4. Spiced Cauliflower Pickles (V)

MAINS:

1. Tandoori Chicken (Boneless thigh) yogurt marinade with garlic, tomato, spices
2. Grilled Chicken Breast with harissa and roasted sweet peppers
3. Bavette Steak with Red Pepper Muhammara Sauce, toasted walnut
4. Salmon Fillet with tri-color couscous, grilled zucchini, tzatziki sauce
5. Braised Lamb Shank with pomegranate and roasted rainbow carrots
6. Harissa Shrimp with basmati cumin rice and grilled lemon
7. Stuffed Eggplant with creamy polenta, tomato chutney, za'atar
8. Roasted Cauliflower with pistachio dukka, tricolor quinoa, golden raisin (V/GF)

NEW AMERICAN/FRENCH

STARTERS:

1. Salmon Cake with lemon caper relish (DF) (***crab available for upcharge***)
2. Caramelized onion tart: puff pastry, fontina cheese, rosemary
3. Potato Pavé : crème fraîche, chive (***caviar available for upcharge***)
4. Butter Dipped Breakfast Radish with flaky sea salt (GF)
5. Stuffed Medjool Date: whipped chèvre, savory onion jam, smoked sea salt (GF)

SIDES:

1. Creamy scalloped potatoes with rosemary and parmesan
2. Roasted medley potatoes with olive oil and savory herbs (GF/DF)
3. Asparagus with breadcrumbs, shaved pecorino, lemon
4. Charred broccolini with garlic confit and lemon caper beurre blanc
5. Grand Central bread basket with whipped butter and sea salt

MAINS:

1. Bone-in Chicken Thigh: Mushroom duxelles with mushroom cream sauce
2. Steelhead Salmon with white wine sauce and Meyer lemon caper tapenade
3. Red Wine Braised Short Rib with roasted parsnip puree and fried leeks
4. Herb Crusted Lamb Rack with shaved fennel and pickled cherries
5. Butternut squash ravioli with black garlic cream sauce and fried sage
6. Braised Kale with seared polenta cake, soy marinated portobello mushroom

MODERN MEXICAN

STARTERS:

1. Beer braised pork belly with hominy powder, charred corn, chipotle mayo (DF)
2. Tostada with crab salad, cucumber, pickled red onion, poblano garlic aioli (GF)
3. Grilled prawn served in lettuce cup with avocado lime crema (GF)
4. Shrimp Ceviche with roasted pineapple, serrano, cucumber, avocado (GF/DF)
5. Sweet Potato Chip with black bean purée, queso fresco, pickled jalapeno (GF)

SIDES:

1. Pinto Beans: cinnamon, dried chiles, garlic (DF/GF)
2. Spanish cumin rice: tomato reduction, oregano, cumin seed (DF/GF)
3. Cabbage citrus slaw: roasted corn, sweet peppers, mayo, plantain chips (DF/GF)
4. Corn and Flour Tortillas

MAINS:

1. Crispy pork carnitas with roasted tomato adobo, dried chiles, garlic
2. Braised Pork Ribs with roasted pineapple hot honey
3. Birria braised beef with beef consommé and queso fresco
4. Grilled Shrimp with tomatillo salsa verde and cabbage citrus slaw
5. (Veg) Lentil Empanadas with puff pastry spices, herb Chimichurri
6. (Veg) Stuffed Poblano with cooked lentils, tomato, roasted corn salsa verde

ASIAN INSPIRED

STARTERS:

1. Chicken Wings with tangy orange sweet chili and Szechuan peppercorn (DF/GF)
2. Orange Chicken with lemongrass, garlic, honey glaze and fried shallot (DF)
3. Kimchi croquette with pickled daikon and scallion
4. Vegetable spring rolls with spicy peanut dipping sauce (DF/GF - contains soy)
5. Shishito Peppers hot honey, bonito flake, fried garlic, toasted sesame (GF/DF)

SIDES:

1. Coconut Rice: toasted cashew, golden raisin, grilled pineapple (GF/DF)
2. Steamed Jasmine Rice (V/GF)
3. Soy glazed variety of mushrooms, zucchini, eggplant, sesame*

4. Cucumber salad with rice wine vinegar, chili oil, scallion, cilantro (V/GF)

MAINS:

1. Roasted Chicken Thigh with yakitori soy sauce and pineapple demi (DF)
2. 5-spiced Braised Beef with glass noodles, coconut milk, fried curry leaf (GF/DF)
3. Bavette Steak with baby Bok choy (DF)
4. Smoked Pork Ribs with gochujang hot mustard and pickled Chinese celery (GF/DF)
5. King Oyster Mushroom with jasmine rice and Yakitori sauce (DF)
6. Grilled tofu with glass noodles and green curry (V/GF)

DESSERTS

1. Pavlova (GF) – lemon curd, whipped cream, fresh berry, sumac
2. Passionfruit Cheesecake – black sesame Oreo crust, passionfruit curd, poppy seed
3. Flourless Chocolate Torte (GF) – raspberry reduction
4. Mini Panna Cotta (GF) with mango and toasted coconut
5. Baklava Brioche Bread Pudding – pistachio, vanilla bean egg custard, cinnamon
6. Ube Basque Cheesecake - sweet potato extract, graham cracker crust

Cakes and MORE!

1. Mini Carrot Cake – garam masala, candied pineapple, cream cheese frosting
2. Pineapple Upside-Down Cake (GF) contains hazelnut flour*
3. Rosewater Strawberry Tea Cake – pistachio buttercream
4. Almond Coffee Cake Bites – brown sugar, oat crumble
5. Orange Blossom Olive Oil Cake (GF) - contains almond flour*
6. Brown Butter Chocolate Chip Cookies with sea salt
7. Spiced Molasses Crinkle Cookie
8. Linzer Sandwich Cookie with seasonal jam
9. Tahini Peanut Butter Brownies (GF)

Custom Pastry

Can't find what you're looking for? Ask us
about a custom pastry designed just for you!

